



Drowned Beef Sandwich (adapted from Ingrid Hoffman, Foodnetwork.com)

Dipping Sauce:

- 1 10 ounce can Rotel tomatoes with diced green chiles
- 1 14 ounce can tomato sauce
- 1/4 cup cilantro, chopped
- 3 chipotle chiles in adobo, seeded and chopped
- 2 teaspoons adobo sauce
- 1 lime, juiced
- 1 10 ounce can beef consommé, undiluted
- Salt and pepper to taste

Combine Rotel tomatoes, tomato sauce, cilantro, chipotles, adobo and lime juice in a large saucepan. Heat to boiling, then lower heat to a strong simmer and cook until sauce has reduced and thickened (about 15 minutes). Remove from heat and add consommé. Using an immersion blender, carefully puree until sauce is smooth. Taste for seasoning and add salt and pepper as required. Be careful with the salt because the consommé is quite intense. Set aside to keep warm.

Meat:

- 2 tablespoons vegetable oil
- 1 large onion, thinly sliced
- 4 cloves garlic, minced
- 2 jalapenos, minced (leave in seeds and veins if you want extra heat)
- 1 cup dipping sauce above
- 1 pound deli sliced roast beef
- 1 avocado, pitted, peeled and mashed
- Grated mozzarella or jack cheese (optional)
- 4 soft rolls, halved, buttered and grilled until toasted

Heat oil in a large sauté pan over medium high heat. When shimmering add onion and cook until onion softens. Add garlic and jalapenos and sauté, stirring often, until onion begins to turn golden brown. Add dipping sauce and sliced roast beef, tossing lightly to incorporate sauce into the beef. Heat through. To assemble sandwiches, butter one half of toasted roll with avocado. Add grated cheese to the other half of the roll and top with beef, onion mixture. Serve sandwich with dipping sauce on the side. Makes 4 large sandwiches.