

# Sandwich for Wednesday

Tomorrow I will be using some leftover beef roast to be the base of my dinner sandwich. I have more salad fixings so that works out too.

Thin sliced beef, beef broth, onions, peppers. Saute onions and peppers when tender add broth and beef heat through.

Drain, serve with tortillas, shredded cheese and salsa.

Salad or something else to go with this and I'm all set. Or I could use some of the rolls from today and serve it au jus, skipping the salsa. That of will depend on how I feel.

I will be making a trip to Fort Wayne Thursday and Friday, so I may not have homemade sandwiches for those days. It all depends on when I get home. Thursday night is also play rehearsal so that limits the amount of time I can spend in the kitchen. There are quicker things to put together, and of course the easy way out – hitting some fast food place.

I'm having fun putting together some quick 'meals' and sharing them, I hope you can try one or two on your own. I'm also open to any suggestions.

---

## Sandwich for today...

I thought I could just add a comment about my sandwiches this week, but why waste a good blog post. ☐

I'm in the mood for something different today, so today's sandwich has no meat. I picked up some Portabella Mushrooms (the big ones), a sweet onion, tomatoes, and Munster cheese. For bread I picked up some hard rolls.

To start I sautéed the onion. I then put these off to the side while cooking the mushrooms. The mushroom was brushed on both sides with olive oil. I started cooking with the gill side down for a couple of minutes. I'm just heating through on this side. I then flip the mushroom, fill with onions and top with a slice of munster cheese. At this point I brush the roll with olive oil and brown the insides. When done, slid the mushroom between the two slices of the roll. Salt and or pepper can be added to the gill side of the mushroom before adding the onions.

A slice of tomato made a nice addition to the sandwich.

This goes very nicely with a spinach salad.

That started with some baby spinach, shredded carrots, diced onion, slivered almonds, thin sliced radishes and mandarin orange segments. I'm cooking for one today, so I don't have measurements for this. I just made enough for me. A ginger dressing completed the salad.

So what's for dinner?

---

## **Can't get football, so...**

Now I want a sandwich. I'm watching a show about sandwiches.

Roast beef of all kinds and now a ground beef sandwich that isn't a burger. It looks like a sloppy joe without the sauce.

Just cooked ground beef. It looks good. It is just amazing the number of ways you can make beef sandwiches. On to Philly Beef Steaks and Hoagies.

I'm not sure how somebody got a job traveling around the country tasting various sandwiches. Can I have that job.

Ok, maybe not. Some of these sandwiches look just bad.

Now this got me thinking of my favorite sandwiches. I've written about my comfort foods before, so I may have to give a list of just sandwiches. I guess I'm thinking of things that you normally won't find in restaurants. I guess this week, I will try a few sandwiches and see what I like the best.