

RECIPE

5

Servings: 4-6

INGREDIENTS

- 1 pkg. **DELI ROAST BEEF**
- 1 pkg. Kings Hawaiian slider buns
- 1 C. caramelized onions
- 1 C. baby arugula
- 1/2 C. sour cream
- 1/2 C. mayonnaise
- 2 T. prepared horseradish
- 1/2 fresh lemon
- 1 T. chopped chives
- to taste salt & pepper

TO MAKE CAMELIZED ONIONS: Heat a skillet with GRAPE SEED or CANOLA OIL over medium to high heat, add 3 LARGE ONIONS and stir every few minutes with a wood spoon until onions start to get brown and sweet. You can lower the temperature and keep cooking until they have reached your desired color (about 20 minutes). Then add a pinch of SALT and set aside.

FOR THE HORSERADISH SAUCE: Whisk together SOUR CREAM MAYO, and juice from half of a LEMON, prepared HORSERADISH, CHIVES, fresh BLACK PEPPER and SALT to taste.

TO ASSEMBLE THE SLIDERS: Spread a little of the HORSE-RADISH SAUCE on both sides of the BUNS. Use 2 slices each of Old World Naturals DELI ROAST BEEF and fold to fit the buns. Top with 1 tablespoon of CAMELIZED ONIONS and ARUGULA and enjoy!



OLD WORLD NATURALS DELI ROAST BEEF
Sliders With Caramelized Onions, Arugula, and a Creamy Horseradish Sauce