



Brandon Rodgers'

Recipe

RIBEYE ROAST SANDWICH





Recipe

RIBEYE ROAST SANDWICH COMPONENTES & INGREDIENTS



COMPONENTS:

- Ribeye roast
- Sandwich rolls

RIBEYE ROAST INGREDIENTS:

- 4-5# ribeye roast, boneless, netted
- Kosher salt
- Onion powder
- Garlic powder
- Mustard (French's yellow)
- Black pepper (butcher coarse)

SANDWICH ROLL INGREDIENTS:

- 75g (½ cup + 1tbsp.) Bread flour
- 75g (⅓ cup) Water (boiling)
- 350g (1 ½ cup) Whole milk (warm-microwave)
- 5g (1 tsp.) Instant dry yeast
- 30g (1 tbsp.) Sugar
- 425g (3 ½ cups) bread flour
- 9g (2 tsp.) salt
- 30g (1 tbsp.) butter
- Egg wash
- 1 whole egg
- 10g (1 tsp.) whole milk
- .5g (¼ tsp.) kosher salt
- Roasted sesame seeds

Recipe Notes:

This recipe is created to be a foundation for one's preference of toppings, sauces, and garnishes for a steak sandwich.

Some suggestions:

- *Sauces and spreads: BBQ, horseradish mayo, sriracha mayo, garlic aioli*
- *Cheese: cheddar, brie, pepperjack*
- *Garnishes: red onion, lettuce, tomato, caramelized onions, jalapenos, etc.*



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Recipe

RIBEYE ROAST SANDWICH ROAST TECHNIQUE (CONTINUED ON BACK)



RIBEYE ROAST TECHNIQUE:

STEP 1

- Take the roast from the package and rinse under cold water briefly. Pat dry.
- Place on a rack and allow to air dry for 3 hours before cooking.
- Pre-heat oven at 250°F.

STEP 2

Note: The seasoning of the roast will take some time (approx. 20 min.) to do it evenly on all sides and is a very critical step of a good roast.

- Season all sides with kosher salt.
- Let the salt sit on the roast for 10 minutes.
- Note: You are building layers of flavor on the roast.

STEP 3

- Sprinkle all sides with onion powder and garlic powder.

STEP 4

- Gently rub all sides with yellow mustard.

STEP 5

- Sprinkle all sides with black pepper.

STEP 6

- Place a thermometer probe into the center part of the roast.
- Close the door and turn the oven down to 225°F.
- Cook to an internal temperature of 120°F (approx. 3 ½ hours).

STEP 7

- Rest at room temperature with foil over the top or 30 minutes.



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RIBEYE ROAST SANDWICH ROAST TECHNIQUE – CONTINUED

- Meanwhile, prepare BBQ with a small amount of charcoal briquettes.
- Build your fire to one side of the BBQ creating a space for indirect cooking.
- When charcoal is lit, place Fruit wood or Oak wood pieces to maintain fire and create smoke.
- Allow fire to get to approx. 350°F.
- At this point we are “searing” the roast to create a crispy and smoky crust.

STEP 8

- Place the rib over the area of the fire with no briquettes with the bones facing towards the fire.
- With the prob in the middle of the fattest part of the roast cook to an internal temperature of 130°F.
- Rotate the roast a few times while cooking.



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STEP 9

- Rest with foil over the top for 30 minutes before carving.

STEP 10

- Remove netting.
- Slice thinly for sandwich or thicker for a nice steak.





Recipe

RIBEYE ROAST SANDWICH SANDWICH ROLLS TECHNIQUE (CONTINUED ON BACK)



SANDWICH ROLLS TECHNIQUE:

STEP 1

- Pour boiling water over flour and stir with a wooden spoon until it is mixed well.
- Wrap in plastic and allow it to come to room temperature.

STEP 2

- Combine warm milk, yeast and sugar.
- Whisk gently to dissolve.
- Add the cooked flour and butter to the milk.

STEP 3

- Add flour.

STEP 4

- Mix on medium speed with a dough hook for approx. 3 minutes.
- Rest for 20 minutes.

STEP 5

- Add salt.
- Mix for 4 minutes on low-medium speed.

STEP 6

- Shape into a ball, place in a bowl, wrap with plastic wrap and allow to proof for 45 min. at about 75-80°F.
- After 45 min. take the dough out, flatten it and shape it into a ball again.
- Wrap in plastic and allow it to proof for 45 min. at about 75-80°F.

STEP 7

- Divide dough into 120g portions.

STEP 8

- Shape gently into balls.
- Allow to rest for 20 minutes wrapped in plastic.



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Recipe

RIBEYE ROAST SANDWICH SANDWICH ROLLS TECHNIQUE – CONTINUED



STEP 9

- Gently stretch balls lengthwise into rectangles.
- From the side farthest from you start to roll the dough into itself towards your body.

STEP 10

- Once the dough reaches the other end, pinch it together to seal it.
- This is the bottom.

STEP 11

- Place in pan that has been sprayed with pan spray.
- Spray with pan spray.

STEP 12

- Wrap tightly with plastic and allow it to proof for 30-45 min. at about 75-80°F.

STEP 13

- Brush with egg wash.
- Sprinkle with roasted sesame seeds

STEP 14

- Bake at 350°F for 10 minutes.
- Rotate and bake for 10 more minutes.
- Rotate and bake for 10 more minutes.
- Rotate and bake for 5-10 minutes.

STEP 15

- Remove from the tray and rest on a rack.
- Tear a bun apart.

If making sandwich see netted ribeye roast archive:

- Cut the bun in half.
- Griddle with a little butter and garlic powder.
- Spread bun with mayonnaise.
- Slice ribeye roast thinly and grate cheddar cheese on top
- Dip sandwich in bbq sauce!

Note: Buns are good to keep for 3 days in a ziploc bag and recommend to microwave briefly or gently griddle.



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