



Saucy Italian Beef Sammies

One step baking for 12 servings

Onion Mushroom Filling:

2 strips bacon, diced
1/2 cup chopped onion
2 ounces mushrooms, chopped
1/8 to 1/4 teaspoon salt; ground black pepper
1 clove garlic, minced
3 Tablespoons sour cream

Prepare Filling: Cook bacon in skillet until crisp. Transfer to paper towel lined plate. Using the same skillet, add onion, sauté 3 minutes, add mushrooms; season with salt and black pepper to taste; cook on medium high heat for 3 minutes. Add garlic, sauté 2 more minutes. Remove from heat. Cool 5 minutes; stir in sour cream and bacon pieces. Set aside.

Italian Beef Sammies:

1 (12 package) King's Hawaiian savory butter dinner rolls, halved horizontally
1 Tablespoon grated Parmesan cheese
5-1/2 ounces deli-sliced roast beef
1 cup giardiniera, drained, chopped
Pepperoncini pepper rings as desired
4 slices (3/4 oz. each) Provolone cheese, shredded

Topping:

4 Tablespoons melted butter
½ teaspoon Italian seasoning
1 Tablespoon grated Parmesan cheese

Layer Ingredients: It's easier to cut half of the rolls horizontally and then cut the remaining rolls horizontally. Place bottom half of rolls on greased baking pan; spread prepared filling over the rolls. Sprinkle 1 Tablespoon Parmesan cheese over the filling. Top with roast beef, giardiniera, peppers if desired, and provolone cheese. Cover with top half of rolls.

In small bowl, stir butter and Italian seasoning; pour over sandwiches. Sprinkle Parmesan cheese evenly over sandwiches; cover; refrigerate about 1 hour or until firm.

Bake and Serve: Preheat oven to 350 degrees F. Bake sandwiches in preheated oven uncovered until cheese melts 10 to 15 minutes; Set aside for 5 minutes. With a sharp knife, cut into small sandwiches. Yield: 12 mini sandwiches

Recipe Inspired by: *Cuisine at Home*, Holiday Issue 144, November/December, 2020...

About the Recipe: "Sometimes your game playing friends just need a quick-to-make appetizer snack. Mini sandwiches are a great way to go for those informal parties. Small dinner-size rolls make the job easy, and the onion mushroom filling can be made ahead. Just layer the ingredients. Set aside and bake when you're ready to enjoy a yummy Italian snack.

Cocktail Pairing: *Americano*. P. 179, *Every Cocktail Has a Twist*