Roast Beef Sandwiches

Horseradish Sauce

1/2 cup horseradish, drained

1 Tablespoon sour cream

1 Tablespoon mayonnaise

Beef

2 - 2 1/2 pound boneless eye round roast

5 teaspoons vegetable oil

kosher salt and pepper

2 teaspoons minced thyme

1/4 cup horseradish

Jus

1 onion, chopped fine

1 teaspoon oil

1 teaspoon cornstarch

2 1/2 cups beef broth

1 sprig fresh thyme

Combine horseradish, sour cream and mayonnaise for sauce. Set aside.

Preheat oven to 275. Cut roast in half.

Rub each half with 1 teaspoon oil and season with salt, pepper and thyme.

Heat remaining oil in skillet. Add roasts and cook until browned on all sides.

Transfer skillet to oven and cook until roast registers 130 degrees. (Mine took 40 minutes.)

Transfer roasts to cutting board and wrap in foil. Let rest 30-60 minutes.

For jus, return skillet to stove and heat on medium with onions and oil. Cook until onion is softened.

Whisk cornstarch into broth and to pan along with thyme.

Bring mixture to a boil. Reduce heat and simmer until slightly thickened. (7 minutes)

Strain just through a fine mesh strainer. Cover and keep warm.

Slice beef as thinly as possible.

Toss with 1/3 cup jus and horseradish.

Pile 1/2 cup of roast beef on top of whole wheat kaiser rolls and serve with additional jus and horseradish.