ROAST BEEF SLIDERS

with creamy horseradish spread

Ingredients

2.5oz Macrina Bakery Rustic Potato roll
2oz Thinly sliced roast beef
1oz Caramelized onion
1.5oz creamy horseradish spread
1oz Arugula

Slice potato roll in half, but make sure to do this right before preparing! This will help prevent the bread to become dry and stale. Evenly spread horseradish on bottom of the potato roll. Place roast beef on bottom portion of potato roll, making sure to 'fluff' each slice as it's placed. Spread caramelized onions evenly on top of roast beef, make sure not to lump right in the middle, to avoid guests taking a bite of strictly onion. Gently place arugula on top of onions followed by the top of the roll.

Served hot or cold, these are a guaranteed hit at your next party!

Kindred Signature Horseradish Spread
2 C plain cream cheese
½ C prepared horseradish
¼ C plain greek yogurt
2 TBL Mayo
2 TBL Stone ground mustard
1 TBL white balsamic vinegar
½ TSP salt
½ TSP Pepper

Bayou Blast Beef Rub:

6 T smoked paprika
¼ C sweet paprika
½ C kosher salt
¼ C ground black pepper
¼ C onion powder
¼ C cayenne pepper
¼ C oregano
¼ C thyme

Let cream cheese soften before preparing spread, this will allow for better incorporation of ingredients. Place all ingredients except vinegar into food processor or stand mixer with paddle attachment.

Blend or whip until smooth and thoroughly incorporated.
Gently fold in vinegar and mix one last time. Serve and enjoy!