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# Grilled Roast Beef and Blue Cheese Sandwich

*The Windsor Family Cookbook*

*Windsor Vineyards - Windsor, CA*

Servings: 4

**1 cup blue cheese, crumbled**

**2 tablespoons mayonnaise**

**1 tablespoon horseradish**

**8 slices sourdough bread**

**1 pound roast beef, thinly sliced**

**1/2 onion (sweet Vidalia or Maui), thinly sliced**

**2 tablespoons butter or margarine**

**salt (to taste)**

**pepper (to taste)**

In a small bowl, mash the cheese, mayonnaise and horseradish until the mixture is smooth. Spread the mixture evenly on one side of each slice of bread. Top four bread slices with 1/4 of the roast beef and onion. Season with salt and pepper.

Top with the remaining bread slices, cheese side down. Melt the butter in a skillet. Add the sandwiches and cook until golden.

## **Sandwiches**

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*Per Serving (excluding unknown items): 339 Calories; 21g Fat (55.9% calories from fat); 11g Protein; 27g Carbohydrate; 2g Dietary Fiber; 39mg Cholesterol; 802mg Sodium. Exchanges: 2 Grain(Starch); 1 Lean Meat; 3 Fat; 0 Other Carbohydrates.*