

SMOKED BEEF TRI-TIP SANDWICHES WITH HORSERADISH CREAM AND WATERCRESS

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SERVES: 6

INGREDIENTS:

1 teaspoon minced garlic

1 ½
teaspoons

brown
sugar

1 tablespoon chile powder

1 ½ teaspoons salt

1 ½ teaspoons freshly ground black pepper

1 (2 ½ to 3-pound) beef tri-tip

1 onion thinly sliced (if oven roasting)

2 to 3 tablespoons extra virgin olive oil (if oven roasting)

Bacon slices (if oven roasting; optional)

Beer or wine for basting (if oven roasting; optional)

6 crusty sandwich rolls, preferably with poppyseeds

Watercress, arugula, or lettuce, tough stems removed

½ red onion, thinly sliced

6 tablespoons Dijon or coarse-grain mustard

Horseradish Cream

½ cup sour cream

2 tablespoons freshly grated or prepared
horseradish

1 tablespoon heavy whipping cream

Pinch of salt

Pinch of freshly ground black pepper

2 to 3 tablespoons water

METHOD:

Mix together the garlic, sugar, chile powder, salt and pepper. Rub the spice mix thoroughly into the beef and let it marinate in the refrigerator for at least 2 or 3 hours to allow the flavors to permeate the meat. For an even tastier result, marinate for 24 hours.

Smoke the meat for 1 ½ to 2 hours, until it reaches an internal temperature of 140 degrees.

To roast the meat in a convection oven, spread the onion slices on the bottom of a roasting pan. Lightly coat the marinated meat with the olive oil, set it on the onions, and roast it at 450 degrees for 30 to 35 minutes. If you want to get fancy, you can lay several slices of bacon on the meat to add a little smoky flavor, and baste the meat occasionally with beer or wine, whichever is handy.

When the meat is done, allow it to rest for about 20 minutes, then slice it as thinly as possible. If you prefer a paper-thin cut, chill the beef thoroughly before slicing. While the meat is resting, make the horseradish cream.

To make the horseradish cream, combine the sour cream, horseradish, heavy cream, salt, and pepper in a small bowl. Mix well, adding water as needed to thin to a drizzling consistency.

To assemble the sandwiches, spread the bottom halves of the rolls with the horseradish cream, pile on a generous layer of sliced beef, and add some greens and onion slices. Spread the tops with the mustard and close up the sandwiches.