

Our State eats

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Open-Faced Roast Beef Sandwich with Mashed Potatoes & Gravy

Yield: 8 servings.

Mashed Potatoes:

- 4 medium Yukon gold potatoes, peeled and cut into chunks
- 4 tablespoons butter
- 4 ounces cream cheese, softened
- ¼ to ½ cup whole milk
- 1 teaspoon salt
- 1 teaspoon black pepper

Gravy:

- ¼ cup all-purpose flour
- 3 cups beef broth
- 3 tablespoons unsalted butter
- 1 teaspoon fresh rosemary leaves, minced
- 2 tablespoons red wine
- Salt and pepper to taste
- 2 pounds rare deli roast beef, sliced thin

Toast:

- 8 tablespoons butter, softened
- 8 thick slices white bread
- ½ teaspoon garlic powder
- ¼ teaspoon onion powder
- Fresh parsley for garnish (optional)

For the potatoes: In a pot, completely cover potatoes with water and bring to a boil. Add lid and cook until fork-tender, about 20 minutes. Drain potatoes and return to pot.

Add butter and cream cheese to potatoes and cover. After 5 minutes, remove lid and mash butter and cream cheese into



potatoes; slowly add milk to desired consistency. Season with salt and pepper.

For the gravy: In a bowl, whisk together flour and beef broth. In a saucepan or skillet, melt 3 tablespoons butter. Add rosemary and sauté for 1 minute. Whisk in broth mixture and simmer for 5 minutes to thicken. Stir in wine and simmer for 5 minutes more. Season to taste with salt and pepper. Add sliced roast beef and keep warm on low heat.

For the toast: Spread butter on one side of each piece of bread. Sprinkle with garlic and onion powders. Toast in oven on baking sheet until golden brown.

To assemble: Place a scoop of mashed potatoes on each piece of toast. Top with slices of roast beef and gravy. Sprinkle with parsley.

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