



A Special Dish on The Pennsylvania Railroad

Deviled Slice of Roast Beef Supper with Mustard Sauce

This was prepared as a special meat main course and considered elegant

4 (1/4-inch slices about ½ pound) cooked roast beef deli-cut slices

1 Tablespoon butter, melted

2 Tablespoons English mustard or Dijon mustard

1-1/2 cups white or sour dough breadcrumbs (to cover)

Avocado or vegetable spray oil as desired

4 small Naan or flat breads, toasted

Garnish: Chopped parsley

- If using unseasoned roast beef, season one side of each slice with salt and black pepper.
- Drizzle or coat with melted butter; then spread with mustard.
- Sprinkle lightly with breadcrumbs, if desired spray the crumbs with a small amount of avocado or vegetable oil.
- Broil 5 inches from heat source until warmed through and lightly browned, about 4-1/2 minutes.

- Serve each slice of roast beef slice on a piece of Naan or flat bread. Drizzle with prepared Mustard Sauce; garnish with chopped parsley. Serve as an open-faced supper sandwich Serves: 4

Mustard Sauce

1 small onion, peeled, chopped
 1 Tablespoon avocado oil
 1/8 teaspoon (each) salt and ground black pepper
 1 Tablespoon Balsamic white vinegar
 1 cup (prepared) brown gravy
 1 Tablespoon English or Dijon mustard
 1 Tablespoon butter

- Sauté onion in oiled warm skillet to slightly soften; season with salt and ground black pepper; add vinegar; cook over medium heat until vinegar evaporates.
- Add prepared brown gravy and mustard; cook to thicken; stir in butter. Set aside to stay warm. Serve with roast beef.

Cook's Note: The original recipe used freshly roasted beef and gravy. They used English mustard and plain white vinegar. We decided to serve the roast beef as an open-faced supper sandwich using prepared deli beef. Since I didn't have any beef gravy, I prepared a package of brown gravy mix and mixed it with the other ingredients. It made the dish easy to prepare and quick to serve for supper.

Recipe Inspired by the Original Recipe: See: *Dining by Rail*, James D. Porterfield, New York, St. Martin's Griffin, 1993, – p. 262.

About the Recipe: People love roast beef for its savory flavor and high protein content. This recipe pairs it with a Naan bread, spreads it with mustard, and tops the sandwich with crunchy croutons. Then a drizzle of mustard beef gravy is drizzled over the top and finished with a sprinkle of fresh parsley.

About The Pennsylvania Railroad Company:

Pennsylvania became a national leader in railroad development in the 1840s and 1850s. By 1860 it had surpassed all states in total railroad mileage, a position it would hold into the 20th century. The Pennsylvania Railroad Company, also known as the "Pennsy", was an American Class railroad that was established in 1846 and headquartered in Philadelphia, Pennsylvania. At its peak in 1882, the Pennsylvania Railroad was the largest railroad (by traffic and revenue), the largest transportation enterprise, and the largest corporation in the world.

For More Information See: https://en.wikipedia.org/wiki/Pennsylvania_Railroad