

# Roasted Tenderloin Sandwich with Horseradish and Caramelized Onions

Makes 1 ea. 4X6-in sandwich

*We challenge you to find a more exciting sandwich than one pulled from a Wood Stone oven and layered with moist beef tenderloin. The flavor profile in this sandwich is full-bodied and delicious, the perfect thing for a sustaining and succulent lunch.*

## Ingredients

1 ea.	4X6-in. piece <a href="#">Focaccia</a> , sliced horizontally
2 Tbsp.	sour cream
2 tsp.	horseradish
1 oz.	caramelized red onions
6 oz.	roasted beef tenderloin, thinly sliced
1 oz.	bleu cheese crumbles
1 Tbsp.	extra virgin olive oil
½ cup	watercress, leaves only

## Method

### Oven Temperature: 570-600 degrees

- Combine the sour cream and horseradish in a small bowl. Spread the sour cream mixture over the bottom piece of focaccia, then layer the onions, strips of beef tenderloin, and bleu cheese crumbles on top.
- Set the open face sandwich on a sizzle platter or baking sheet. Drizzle the inside of the sandwich top with olive oil and set it face up next to the assembled sandwich. Move the sandwich and sandwich top into the finishing zone of the oven. Cook until the cheese begins to melt, rotating once so the sandwich cooks evenly.
- Remove the sandwich from the oven and top with watercress. Place the remaining half of focaccia on top of the assembled sandwich. Serve warm.

