

Hot Corned Beef Sandwiches

Great for having the gang over or catching a bowl game by yourself.

Ingredients:

Canned corned beef (size may vary by number served)
Bag of shredded cheddar cheese
1 cup of diced olives (leave pimento)
1 cup of finely chopped onions
3/4 cup of chili sauce
1 Tbsp. Worcestershire sauce
Hamburger buns
Aluminum foil



Instructions:



1 Place corned beef in a large bowl and break it apart using a fork.



2 When mixture is in a spreadable consistency, add the diced olives.

3 Slowly add the chili sauce and Worcestershire sauce and taste for desired tanginess.



4 Add the onion and mix in well.

5 The last addition is the shredded cheese. Usually about a cup will do.



6 Once everything is mixed together spread onto hamburger buns.

7 Wrap in aluminum foil, and bake in a preheated 350 degree oven for 30-45 minutes. If you have any left over, simply freeze for the next party!



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