CJ's Pretzelweck Appetizers

INGREDIENTS

3 Pretzel Buns
1 oz Butter, melted
1 Tbl Caraway Seeds
½ Tbl Salt, Kosher
½ lb Swiss Cheese
2 Cups Au Jus
1 lb Roast Beef, hot
2 Tbl Scallions, sliced

Weck Spread: 1 Cup sour cream, 4 Tbl horseradish, 1 tsp salt, 1 tsp dry mustard, ¼ tsp ground black pepper. Mix all ingredients well, store in refrigerator.

METHOD

Preheat oven to 350°.

1. Slice the pretzel buns on a bias into thin 'chips'. (see demo). Melt butter and brush the top of the pretzel chips with a thin coat. Sprinkle each evenly with caraway seed and salt and toast in the oven on a sheet tray until golden.
2. When slightly cool, spread each chip with a small amount of weck spread. Top with a small square of Swiss cheese.
3. Slice the roast beef into 1 inch strips. Dip each into the au jus and carefully place on top of dressed 'chip'.
4. Top with a small dollop of weck spread and garnish with sliced scallions.