



Steak & Brie Sandwiches with Balsamic Cranberry Sauce

Ingredients Needed for Steak & Brie Sandwiches with Balsamic Cranberry Sauce

- 1 package Aunt Millie's Stadium White Hamburger Buns
- 1 (3 – 4 pound) beef roast
- ¼ cup soy sauce
- ¼ cup Worcestershire sauce
- ½ cup balsamic vinegar
- ½ cup beef broth
- 3 cloves garlic, minced
- 1 ½ teaspoons ground ginger
- 6-8 ounces brie, sliced
- 7 ounces arugula, divided between sandwiches



Balsamic Cranberry Sauce:

- 1 cup fresh or frozen cranberries
- ¼ cup balsamic vinegar
- ⅓ cup water
- 2 tablespoons brown sugar
- ¼ teaspoons ground ginger

Directions for Steak & Brie Sandwiches with Balsamic Cranberry Saive

1. Add the beef roast, soy sauce, Worcestershire sauce, balsamic vinegar, beef broth, garlic, and ginger to a slow cooker. Cook on low 6-8 or high 4-6 hours. Shred the meat when fully cooked.
2. Meanwhile, place cranberries, balsamic vinegar, water, brown sugar, and ginger into a saucepan. Bring to a boil, reduce heat, and simmer for 10 minutes.
3. Place desired amount of meat onto the bun. Top with brie, cranberry sauce, and arugula. Top with remaining buns.
4. Serve and enjoy your Steak & Brie Sandwiches with Balsamic Cranberry Sauce!

