

CopyCat Arby's Beef 'n Cheddar with Arby's Sauce

Ingredients

For the Beef:

1 (2 lb.) boneless beef eye of round roast
1 Tbl. vegetable oil
1 tsp. regular black pepper
1/4 tsp. garlic powder
1/4 tsp. onion powder
1 (10 1/2 oz.) can beef consommé
1/2 tsp. dark brown sugar
1/4 tsp. Bouquet Browning Sauce (can sub Worcestershire sauce)
1 Tbl. melted Garlic & Herb Butter, melted

Copycat Arby's BBQ Sauce:

1/2 cup ketchup
2 Tbl. thick sweet barbecue sauce (I used Sweet Baby Ray's)
2 Tbl. melted butter
1/2 tsp. apple cider vinegar
1/2 tsp. dark corn syrup
1/4 tsp. garlic powder
1/8 tsp. onion powder
1/4 tsp. regular black pepper
1/8 tsp. worcestershire sauce
1/8 tsp. sriracha or hot sauce
2 tsp. water

Cheddar Cheese Sauce:

8 oz. Velveeta, cut into small cubes
4 American cheese slices, torn into small pieces
3 Tbl. milk
2 Tbl. butter
1/4 tsp. apple cider vinegar
1/8 tsp. dry mustard

1/16 tsp .paprika

Rest of Ingredients:

6 – 8 soft buns, toast insides (*use onion poppy seed ones if your store has them)

12 – 16 strips crisp cooked peppered bacon, or as you like

Directions

Preheat oven to 325° F.

In baking dish with lid, add consommé, dark brown sugar, and soy sauce. Stir to mix and sugar dissolves.

In large frying pan, sear meat in oil over medium heat, to brown on all sides. Evenly sprinkle pepper, garlic powder and onion powder on all sides. Place into baking dish, pour oil and juices from pan over top, pour melted butter over top, cover. Bake at 325° (covered) for 3 hours until tender, basting every 30 minutes.

Remove from oven, turn lid sideways to vent, let rest 15 minutes. Remove fat and place into ziplock baggie, close bag tightly, and place into fridge to chill overnight. (Place in a dish so that any juices don't run all over the fridge if you don't trust the bag to not leak.) Reserve juices from baking dish into a small bowl, covered. Refrigerate as well.

While beef roast is braising, make Arby's BBQ Sauce. Add all ingredients into a small saucepan. Heat just to a simmer, remove from heat, cool, cover, and place into fridge to meld overnight.

Remove fat from top of reserved juices. Remove beef roast, thinly slice on slicer (or use a sharp knife), toss the reserved juices in a large bowl. Cover bowl with a wet, but rung out, paper towel, and warm through in the microwave on 50% power, turning and tossing several times, just until heated through. (*Cold juices will be congealed, but will melt into au jus when reheated.)

Toast buns sprayed with butter-flavored no-stick spray under broiler. Spread bottom buns with a little of the Arby's BBQ Sauce (room temp or slightly warmed.). Spoon some of the cheese sauce on top. (As much or little as you like.)

Pile roast beef (using a slotted spoon) on top of the cheese sauce. Spoon more cheese sauce on top of the roast beef. Top with bacon, and spread the top toasted bun with more Arby's BBQ Sauce. Place on top bun and enjoy!

To Make Cheese Sauce: In small saucepan, add all ingredients, heat over medium-low heat, stirring, until melted and creamy.