

# The Beef on Weck Story

A beef on weck sandwich is made with roast beef on a kummelweck roll and is a tradition in Western New York.<sup>[1]</sup> The meat on the sandwich is traditionally served rare, thin cut, with the top bun getting a dip au jus. Accompaniments include horseradish, a dill pickle spear, and fries.



The kummelweck roll gives the sandwich its name and a distinctive taste. A kummelweck (sometimes pronounced "kimmelweck" or "kümmelweck") is similar to a Kaiser roll, but topped with kosher salt and caraway seeds. *Kümmel* is the German word for caraway, and *weck* means "roll" in the south-western German dialects of the Baden and Swabia areas (northern Germans generally say *Brötchen*).<sup>[2]</sup> The sandwich has been introduced to new areas of the United States with population movement.

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