



Posted on 17 September 2012

by Andrew Paderes, Head Chef at The Gramercy Restaurant

Steak Sandwich

Ingredients

Thinly sliced striploin - 120g
Mini baguette - 1 pc
thousand island dressing - 2 tbsp
Sauteed onion - 3 tbsp
Sliced provolone cheese - 2 slices
Salt and pepper to season

Preparation

- 1 Slice the baguette and toast
- 2 While toasting, heat a pan. Season the strip loin with salt and pepper and pan grill. On the same pan, saute the onions until brown and slightly soft
- 3 Remove the bread from the oven and evenly spread the dressing
- 4 Top the grilled meat and sauteed onion. Place the sliced cheese on top and melt slightly
- 5 You can slice in half and serve with salad or fries.

Cooks Note
