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*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