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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

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