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*by Liz Robb*

## Steak Sandwich



## Ingredients

2 onions  
Butter  
100g chestnut mushrooms  
50g pickled cherry peppers  
1-2 teaspoons of Worcester sauce  
Splash of tabasco sauce  
Salt and freshly milled black pepper  
3 tablespoons of mayonnaise  
1 small clove of garlic  
Splash of balsamic vinegar  
Iceberg lettuce leaves  
2 large plum tomatoes  
4 thin slices of rump steak  
Olive oil  
Fresh thyme  
2 fresh ciabatta rolls  
**Servings**  
2  
**Person**

## Preparation

1. Slice the onions thinly. Melt a large knob of butter in a frying pan, add the onions and cook over a very low heat, stirring occasionally, for 15 minutes or until soft and caramelised. Thinly slice the mushrooms, add to the onions and cook for a further 5 minutes. Chop the peppers and add, along with the Worcester and tabasco sauces. Season well with salt and black pepper. Stir and cook for a couple of minutes then turn off the heat and cover to keep warm.
2. Whilst the mushrooms are cooking, make the garlic mayonnaise. Place the mayonnaise, the finely crushed garlic and the balsamic vinegar into a small bowl, combine thoroughly and season with salt and black pepper. Put in the fridge to chill.
3. Wash 2 large leaves of lettuce and slice roughly. Thinly slice the tomatoes.
4. Make sure the steak pieces are equally thin. Brush olive oil onto both sides, rub in finely chopped thyme leaves and season with salt and black pepper. Heat a ridged griddle pan until it is really hot
5. you should hear the meat sizzle when you lay it in. Cook for about 3 minutes on each side, or longer if you prefer the meat well done. Take out and leave to rest while you toast the bread.
6. Slice the warmed ciabatta in half lengthways, without cutting through completely,

then place them, cut side down, in the griddle pan where the steak was cooked

- 7 you can spread thinly with butter first if you wish. Press down lightly and briefly
- 8 you want them to mark but not burn.
- 9 6. Now assemble the sandwiches, dividing the ingredients between the two ciabatta rolls. Spread the garlic mayonnaise on the bottom and arrange the steak slices on top of it. Spoon on the onion mixture, then top with the sliced lettuce and tomatoes. Close the lid, as far as you can!

### **Cooks Note**

Serves 2 people

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