



Lee's Kitchen



As heard on Focus on the Downs
with Graham Healy



The Ultimate Steak Sandwich

Serves: 1
Difficulty: Easy
Total Time: 30 minutes total

Ingredients

1 piece Rib Fillet steak *
1 vine ripened tomato, sliced thickly
1 spanish onion, sliced
Handful of mixed lettuce leaves
Two thick slices of country style bread
2 tbs cream cheese (philly style)
2-3 tsp grated fresh parmesan cheese
2 tsp French style mustard (Dijon)
1 tbs muscavado sugar
Slices of your favorite cheese

Method

Pre heat a grill, BBQ or frypan to high heat. In a separate pan on a low to moderate heat cook onions in a little oil until very soft and brown and then add the sugar and cook down for a few minutes more. Lightly toast the bread on both sides either on grill plate under the grill or in toaster. Combine cream cheese with parmesan cheese and mustard and spread liberally onto the slices of bread. Stack up some of the lettuce leaves on one slice of bread, top with slices of the tomato and cheese. Cook steak on the grill, bbq or in a pan for just a couple of minutes each side. Add to your sandwich and top with caramelised onions and your favourite sauce, topping with the other piece of bread.

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