

**CHURRASCO STEAK SANDWICHES
WITH ROASTED TOMATOES**
Executive Chef Brad Grossman,
Café Metro, New York City



Ingredient

Peruvian Sauce (prepared or housemade)
follows)

Cooked, thinly sliced steak (such as tri tips or flank steak)

Butter

Thinly sliced onions

Fully ripened fresh Florida tomatoes, sliced

Olive oil

Salt

Ground black pepper

Portuguese or other sandwich rolls, split

Jack or Pepper Jack cheese, sliced

Quantity

2/3 cup (recipe

1 – 1/2 pounds

2 tablespoons

2 cups

1 pound

1 tablespoon

1/2 teaspoon

1/8 teaspoon

4

4 ounces

1. Set aside 1/4 cup of the Peruvian Sauce; marinate steak in remaining sauce for at least 1 hour.
2. In a skillet, over medium-low heat, melt butter. Cook onions until very tender and caramelized, about 25 minutes.
3. Preheat oven to 450 F. On a baking sheet, arrange tomato slices in a single layer. Brush with oil; sprinkle with salt and pepper. Roast until softened, about 15 minutes.
4. To make sandwiches: Brush the reserved 1/4 cup Peruvian Sauce on rolls, dividing evenly. Arrange marinated steak slices on bottom halves of rolls; add layers of caramelized onions, cheese and roasted tomato slices; top with remaining roll halves. Bake until cheese melts and tops of rolls are crisp, about 5 minutes.

YIELD: 4 sandwiches

Peruvian Sauce: In a bowl, combine 1/2 cup honey mustard, 2 tablespoons honey, 1 tablespoon cider vinegar, 2 teaspoons packed dark brown sugar, 3/4 teaspoon chili sauce, 1/2 teaspoon minced garlic, 1/2 teaspoon coarse black pepper, 1/4 teaspoon crushed red pepper and 1/8 teaspoon ground ginger; whisk until blended.

YIELD: about 2/3 cup