

Grilled Marinated Flank Steak Sandwiches

Category: Sandwich

Servings: 2

Rating: 10

Source: Stephanie and Ian Smith

Description:

A little planning ahead, but a great quick dinner. We serve a corn salad or the like and an inexpensive, robust red wine with these sandwiches.

Ingredients:

2sourdough bread	thickly sliced for 2 sandwiches
1cider vinegar	1/4 cup
1worcestershire sauce	1/4 cup
1tabasco	1 tablespoon
2butter, unsalted	1-2 tablespoons
1brown sugar	1/4 teaspoon
1flank steak	1 pound
1rosemary	1/2 teaspoon or so, minced fresh
1hot mustard	to taste
1sub-recipe	1/4 cup Jalapeno Tartar sauce
1mushroom	1/3 pound
1lettuce	For 2 sandwiches
1salt	to taste
1pepper	to taste

Instructions:

Bring the vinegar, worcestershire, tabasco, sugar, and 1/2 tablespoon of butter to a boil in a heavy saucepan, stirring until the butter melts and the sugar dissolves. Cool for 15 minutes.

Place the steak in a marinade dish and pour the marinade over it. Refrigerate for at least 3 hours, turning occasionally. Drain the steak, reserving the marinade. BBQ over high heat, about 3 minutes per side, basting occasionally with the marinade. While the steaks are cooking, sauté the mushrooms in a 1/2 tablespoon of butter, seasoning with a little salt and pepper.

Toast the bread slices and thinly slice the steaks across the grain. Butter one side of the sandwich and slather the other with tartar sauce. Layer meat slices on the buttered side, spread on mustard, and season with rosemary and salt and pepper. Cover with mushrooms and cover the tartar sauce with lettuce.

Serve immediately.