

Debbie's Favorite Steak Sandwich



New York strip steak, seared and thinly sliced and served with caramelized onions, Dijon mustard, baby arugula and crumbled bleu cheese
Adapted from: Ina Garten, Food Network

Makes 2

3/4c mayonnaise	salt and pepper	1/2c baby arugula
2T Dijon mustard	3T olive oil, divided use	1/2c Danish blue cheese, crumbled
1T horseradish	2 onions, sliced	1/2 loaf focaccia bread, sliced in half
1 ~ 12oz, 1" thick New York strip steak, boneless	2t fresh thyme, chopped	

Mix together mayonnaise, Dijon and horseradish in small bowl. Set aside.

Heat 1T olive oil in medium skillet over high heat until almost smoking. Sear steak on each side for 1 minute. Reduce heat to low and cook for 7~8 minutes, turning once, but keeping rare in the middle. Remove steak and place on plate, cover tightly with foil and allow to sit for 10 minutes. Slice steak into thin strips.

In same skillet, add remaining 2T olive oil and over medium heat sauté onion and thyme for 10 minutes, stirring occasionally, until the onions are browned and caramelized.

Spread mayonnaise on both sides of bread, layer steak, caramelized onions and bleu cheese. Top with baby arugula.

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