

Seasonal Eating



Marinated Steak Sandwiches with Grilled Peppers and Onions

- 1 cup chopped onion
- 1 cup red wine, sherry or beef broth
- 3/4 cup soy sauce
- 1/4 cup olive oil
- 6 cloves garlic, pressed and divided
- 1 1/2 teaspoons dry mustard
- 1 1/2 teaspoons ground ginger
- 2 pounds boneless beef rib eye steaks (or flank or sirloin)
- 1 red bell pepper, sliced
- 1 green bell pepper, sliced
- 1 yellow bell pepper, sliced
- 1 onion, sliced
- 4 tablespoons butter, softened
- 1/8 teaspoon black pepper
- 4 sandwich rolls

In a medium bowl, whisk together the chopped onion, wine, soy sauce, olive oil, 4 cloves of garlic, mustard and ginger. Pour half into a gallon zip top bag and add the steak. Pour the remaining half in another zip top bag and add the peppers and sliced onion. Place in the refrigerator and let marinate for at least 4 hours to overnight. Remove the steak from the bag and grill over medium heat for 6-7 minutes on each side, or until meat reaches the desired doneness. Cover with foil and let rest. Meanwhile remove the vegetables to a grill basket or a disposable foil pan with holes in the bottom and grill until tender, about 10 minutes. In a small bowl combine the remaining 2 cloves of garlic with the butter and pepper. Spread onto the cut sides of the rolls and grill until toasted. Slice the meat thinly and layer on rolls topped with vegetables.