

# Great Southern “Aussie Steakhouse” Sandwich



**Yield:** 4 sandwiches

**Portion Size:** 1 sandwich

| Amount        | Prep                 | Ingredient                      |
|---------------|----------------------|---------------------------------|
| 1 (6-8 ounce) |                      | Great Southern Beef Strip Steak |
| As desired    |                      | Kosher Salt                     |
| As desired    |                      | Black Pepper                    |
| 2 Tablespoons |                      | Vegetable Oil                   |
| 1 cup         |                      | Sour Cream                      |
| 1 Tablespoon  |                      | Prepared Horseradish            |
| As desired    |                      | Kosher Salt                     |
| 4 each        | <i>toasted</i>       | Ciabatta Roll                   |
| 1 cup         |                      | Caramelized Onions              |
| 1 cup         |                      | Chopped Iceberg Lettuce         |
| As desired    |                      | Whole Grain Mustard             |
| 1 each        | <i>thinly sliced</i> | Ripe Tomato                     |

## Method of Preparation

1. **For the strip steak:** On a cutting board, chop the steak into small pieces and season with salt and pepper OR keep whole as per image.
2. Next, preheat a medium skillet to HIGH heat. Add vegetable oil and sauté steak to desired doneness.
3. **For the horseradish cream:** In a small mixing bowl, combine sour cream, prepared horseradish and salt.
4. **To serve:** Evenly divide the cooked beef amongst the ciabatta buns and top with horseradish cream, caramelized onions, chopped lettuce, whole grain mustard and tomato.