



Easy Steak Sandwich Recipe

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Category: Sandwich, Chef's Advice

This steak sandwich recipe is as good as the takeout sub shops of Southeastern Massachusetts! I think this is about as close as you can get at home. Freezing the steak the day before makes it easy to cut into very thin slices.

recipe for cheese steak sandwich

Prep Time:

20 mins

Cook Time:

2 hrs 40 mins

Total Time:

3 hrs

Servings:

2

The ingredients you need:

10,6 ounces (300 g) Ribeye steak (New York)

1 pc tomato

2 ounces (60 g) cheddar cheese

1 pc ciabatta

0,5 ounces (15 g) salad mix

1,4 ounces (40 g) barbecue sauce

2-3 cloves garlic

0,4 ounces (10 g) medium-hot mustard

1,4 ounces (40 g) mayonnaise in a glass jar

3-4 pcs onions

1 ounce (30 g) brown sugar

1 ounce (30 g) white wine

4 branches thyme

3 branches rosemary

3,5 ounces (100 g) butter

salt

pepper

oil for frying

Let's start !

1

Remove the steak from the refrigerator half an hour before cooking to allow it to heat up evenly.

2

Cut the onion into strips, slice the tomatoes, and cut the bread in half lengthwise.

3

Heat a frying pan, add oil, and sauté the onions until golden brown (5-6 minutes), add white wine, brown sugar, 0,7 ounces (20 g) of butter, a sprig of thyme, salt, and pepper.

4

Simmer on a low heat for two hours.

5

If the onion begins to burn, add 0,4-0,5 ounces (10-15 g) of water.

6

Mix the mayonnaise with the mustard, salt and pepper.

7

Put the pan on the stove, add 0,5 ounces (15 g) of butter, salt, and pepper, and put the ciabatta (cut-side down). Add a clove of garlic and thyme. Fry on a low heat until the ciabatta is golden and crispy.

8

Heat a frying pan, add oil, and add the steak (dry the steak with napkins beforehand). Fry for 2 minutes, then turn and add the garlic, thyme, and rosemary and fry for another 2-3 minutes.

9

Reduce the temperature, add the butter, and continuously spoon the butter over the meat, bringing it to medium rare. (If the steak is thick, you can turn it over during the process). Place it on the foil, pour the remaining fat over the meat, season with salt and pepper, and let it rest for 5-7 minutes.

10

To assemble: place the mayonnaise-mustard sauce on the ciabatta, and top with the onion confetti and cheddar slices.

11

Melt the cheese with a gas torch or place the sandwich in the oven at 356 degrees F (180 degrees C) for 2 minutes.

12

Put salad and tomatoes on the cheese, salt and pepper.

13

Cut the steak into thin slices, mix with the barbecue sauce, and place on top.