

# WHAT'S COOKING



by the Culinary Staff, Certified Angus Beef LLC

## Endless possibilities

*Sandwiches ... who says they can't be exciting?*

With so much emphasis on change these days, it's hard to get by with something that's just plain regular. Call it common, old-fashioned even. Whether it is food, music or clothes, we tend to stray away from what's not new and trendy. As a result, it's easy for sandwiches to get left in the lunch bag, so to speak.

Maybe that's why we like sandwiches.

They prove the stereotype wrong, and we're all about doing that. There doesn't seem to be a limit on sandwiches; we like the idea of endless possibilities. Instead of searching for some new and improved method of cooking, or some "modern" recipe found online, we're sticking with the basics.

The Italian Steak Sandwich is anything but ordinary. There's flavor oozing everywhere — from the pesto and

sautéed veggies to the spread of goat cheese and fig jam. Top it off with tender, juicy, sliced steak or leftover *Certified Angus Beef*<sup>®</sup> (CAB<sup>®</sup>) roast, and every bite is layer upon layer of flavor served between thick slices of toasted ciabatta bread.

For this sandwich, you could grill the steak of your choice, allow it to rest and then slice. Or, use leftover beef roast for rich, beefy flavor.

Don't let the addition of eggplant throw you for a loop. It's delicious on this sandwich, and after sautéing the vegetable in olive oil with the red peppers and tossing in pesto, you won't recognize its bitter disposition. Layer all on a crisp bed of Boston lettuce.

This is a homemade gourmet sandwich that'll knock your socks off!



## Italian Steak Sandwich

### Ingredients

- 1½ to 2 lb. *Certified Angus Beef*® strip roast, or 1¼ lb. leftover roast
- olive oil for brushing
- 1 eggplant, sliced in 12 round slices, ¼ in. thick
- 1 jar (12 oz.) roasted red peppers
- 4 Tbs. basil pesto
- 5 oz. soft goat cheese or cream cheese
- ¼ cup fig spread
- 4 ciabatta or hoagie buns
- 4 leaves Boston lettuce
- salt and pepper to taste

### Instructions

1. Thinly slice leftover beef roast and set aside. Sandwiches can be prepared hot or cold.
2. Lightly brush oil on both sides of eggplant slices. Grill or sauté eggplant and red peppers on both sides in a large skillet over medium-high heat. Place in bowl and toss gently with pesto; set aside.
3. In a small bowl, mix goat cheese and fig spread; set aside.
4. Lightly brush inside of buns with olive oil and toast using a grill or pan.
5. Spread cheese topping on both top and bottom of buns, then layer with sliced steak, 3 slices eggplant, roasted peppers and lettuce; top with lid.



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