

Ferraro's Cucina

Grass Fed Beef Sandwich

Ingredients

- 2 **Grass Fed Beef Steaks**
- 2 **White Bread Hoagie**
(split lengthwise)
- 3 Tablespoons **Olive Oil**
- 4 Tablespoons **Barbeque Sauce**
- 2 teaspoon **Worcestershire Sauce**
- Romaine lettuce**
- 2-4 Sprigs **Fresh Cilantro**
- Sundried tomatoes and mayo**
- Kosher Salt**
- Freshly Ground Black Pepper**

Preparation

- Heat a skillet to sear the Grass fed steak. Season with salt and pepper. Cook steak medium rare, remove from heat.
- Brush with oil, BBQ sauce, and worchestershire sauce. Put back onto medium heat until cooked to your preferred doneness.
- Place bread on non-greased baking sheets; Brown under high broil to toast 3-4 mins.
- Top bread with steak, lettuce, sundried tomatoes, mayo, and cilantro.
- Enjoy!

