



## **Grilled Italian Beef Bruschetta**

*Summertime steak sandwich filled with surprises*

- 1-pound Angus boneless beef top sirloin steak, cut 1-inch thick
- 1 Tablespoon dried Italian seasoning
- 1 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/2 teaspoon crushed fennel seeds
- 4-1/2 Tablespoons olive oil, divided
- 3 cloves garlic, minced
- 2 Tablespoons unsalted butter, melted
- 4 Hoagie rolls (6 to 8 inches long)
- 1 cup (4 oz.) shredded Pepper Jack Monterey cheese
- 2 plum tomatoes, seeded, chopped
- 2 Tablespoons chopped chives or thin green onions
- 1 Tablespoon coarse torn fresh basil
- Garnish: fresh basil sprigs; chopped tomatoes

**Season Steak:** Place boneless sirloin steak on large dish. Combine Italian seasoning, salt, pepper, fennel and 2-1/2 Tablespoons olive oil. Rub over all sides of steak. Set steak aside.

**Prepare Garlic Butter:** In small bowl, combine garlic, melted butter, and remaining 2 Tablespoons olive oil; set aside.

**Grill Steak:** Place steak on grill over medium coals. \*test grill – about 4 inches above coals for medium with 4 second hand count Grill covered 12 to 16 minutes to desired degree of doneness (rare or medium), turning once. Let steak rest about 10 minutes.

**(For Extra Help Using Slow to Sear Grilling Method:** See the Hints at the end of this recipe.

**Prepare the Buns:** Meanwhile cut a thin slice from top of each roll; remove the soft center from each roll, leaving about 3/4 inch thick shell. (Remove roll top and soft center for other use) Brush the inside of the rolls with some the garlic butter. Place rolls around outer edge of grill. Lightly toast about 2 to 3 minutes, turning once.

**Fill the Toasted Buns:** Carve steak into thin slices; cut into bite-size pieces. Toss with remaining warm garlic butter. Fill rolls with an equal amount of steak slices; top each with about 1/4 cup shredded cheese. Combine tomatoes, onions, and basil; spoon equal amounts over cheese. Wrap filled rolls in aluminum foil covering completely.

**Warm Sandwiches for Serving:** Place foil wrapped sandwiches cheese side down on grill about 5 minutes or until cheese melts. Unwrap rolls and arrange on large platter. Serve with; extra plum tomato slices and basil sprigs.

Yield: 4 servings

**Note about Recipe:** This was a top winning recipe for the Southeast Region in the Grilling Division at a National Beef Cook Off.

**About the Recipe:** This grilled hoagie sandwich is stuffed with Italian flavored grilled sirloin steak slices, covered with melting pepper cheese, and topped with fresh juicy tomatoes, zesty chives, and fresh from the vine basil. What a wonderful way to have a picnic!

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**Use Slow to Sear Grilling Method for Great Steaks on Gas Grill:** Use the front burner' shoot for 225-degree F in the indirect rear zone.

Start the meat on the indirect zone, put wood on the direct zone in a foil pouch and close the lid at this low level, the exterior meat color

should not go much beyond tan. Flip the meat once or twice so it heats evenly on both sides. If you added wood, it might get a ruddy glow. When the temp in the deepest part of the meat hits 110 to 115-degree F, open the lid and leave it open. This could take 10 to 12 minutes.

Remove the meat and set it aside on a plate for a few minutes while you get the grill ready to sear. Close the lid and turn all burners on high. After it's max heat 400 degrees F. Open the lid; leave it open; pat one surface of the meat dry and put it on the hottest part of the grill, dry side down. You might even be able to remove your grates and lower them to sit right on top of the flavor bars or deflectors that protect your burners. The closer you get to the heat source, the better.

Leave the lid up during searing and flip meat every minute or two. When you have both exterior sides perfect, the interior should be in the medium rare range, about 145-degree F. Don't overcook your steak, you can always put it back on the grill if it is too rare.