



Italian Grilled Steak Bruschetta

Easy Italian Open-Faced Sandwich with Roma Peach Salsa

Pesto Pepperoncini Sauce

2/3 cup mayonnaise

2 Tablespoons prepared basil pesto

2 to 3 Tablespoons fine chopped pepperoncini

Roma Peach Salsa

1 cup Roma tomatoes, seeded, diced (2 tomatoes)

1/4 cup diced red onion

1-1/2 Tablespoons olive oil, divided

2 Tablespoons red wine vinegar

Salt; ground black pepper to taste

Olive oil spray as needed

2 large Georgia peaches, pitted

3 Tablespoons fresh basil, thin sliced

Grilled Steaks:

2 rib-eye or strip steaks. About 1-inch thick,, trimmed, room temperature

Salt, ground black pepper as desired

1 teaspoon Italian seasoning

4 slices soft crusted Italian plain or garlic bread (about ¾ inch thick)

3 to 4 cups mixed baby lettuce

3 teaspoons fresh lemon juice

1 Tablespoon olive oil

1. **Prepare Pepperoncini Sauce:** In a small bowl, mix all Sauce ingredients to combine. Cover; place in refrigerator to chill.
2. **Prepare the Roma Peach Salsa:** In a small bowl, combine tomatoes and onions with 1 Tablespoon olive oil and red wine vinegar, season with salt and black pepper to taste. Set aside.
3. **Cut the Peaches:** Remove the peach skins or leave them on; Cut peaches in half. Brush peaches with olive oil for grilling.
4. **Grilling Peaches:** Prepare and preheat grill at least 30 minutes before cooking; oil grill grates. Grill peaches over medium heat, uncovered for about several minutes on each side. Peaches should be tender but not falling apart with grill marks. Cool peaches; chop into about 1 cup bite-size pieces. Toss with reserved Salsa. Stir in fresh sliced basil before serving
5. **Grill Steaks:** Season steaks with salt, pepper, and Italian seasoning on all sides... Set grill to medium-high, create a two-zone fire. Cook steaks on grill over direct heat for 4 to 5 minutes on each side for medium rare. When close to being done, move steaks to cold side of grill. Use meat thermometer to cook steaks as desired. 120 degrees F – rare; 130 degrees F – medium rare, 140-degree F – medium, 150 degrees F – well done. Let steaks rest about 5 minutes before slicing against the grain into thin strips.
6. **To Serve:** Place warm soft crusted bread slices on serving plates. Toss lettuce with lemon juice, olive oil, and season to taste with salt and black pepper. Divide greens, place over bread slices; top with steak slices, pesto sauce, and salsa.
Serves 4

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About the Recipe: This recipe converts the classic bruschetta into an open-faced sandwich. Using the right bread is important since it needs to be soft enough to cut easily with a dinner knife. The sauce is simply prepared using only three ingredients. The Roma Peach Salsa makes the sandwich extra special, combining flavorful chopped fresh Roma tomatoes and grilled fresh juicy peaches.

