

# Steak Sandwiches

## Ingredients:

¼ Cup balsamic vinegar  
¼ Cup soy sauce  
¼ Cup Worcestershire sauce  
1 Tablespoon yellow mustard seeds, cracked  
1 Peeled garlic clove  
4 8 Ounce top sirloin steaks  
4 Ounces Gorgonzola, crumbled  
½ Cup sour cream  
4 Baguettes, split lengthwise  
2 Cups lightly packed Butter Lettuce  
1 Medium Cantaloupe  
Grape tomatoes for garnishing  
Salt to taste  
Black pepper to taste



## Directions:

Combine the vinegar, soy sauce, Worcestershire sauce, mustard seeds and diced garlic cloves in a large resealable plastic bag. Add the steaks and seal the bag. Refrigerate at least 30 minutes and up to 2 hours, turning the steaks occasionally. Prepare the barbecue for medium-high heat or preheat a grill pan over medium high heat. Drain the marinade from the steaks. Grill the steaks to desired doneness, about 6 minutes per side for medium-rare. Let the steaks rest for 10 minutes. Cut the steaks crosswise into thin slices. Meanwhile, stir cheese and sour cream in a small bowl to form a thick spread. Season the cheese mixture, to taste, with salt and pepper. Remove some of the bread from the center of the baguette halves. Spread the cheese mixture over the baguette halves. Arrange the butter lettuce and warm steak slices over the baguette bottom. Sprinkle the steak slices with salt and pepper. Cover with the baguette top. Serve with cantaloupe slices on the side.

**Yield: 4 servings**