



All for the Beef

Prep 15 mins
Cook 15 mins
Yields 4 servings

Grilled Beef Club with Southwestern Mayo



Shopping List



Beef grilling steak
 Vegetable oil
 Mushrooms
 Onion
 Garlic cloves
 Foccacia, onion or panini buns
 Leaf lettuce, tomato
 Monterey Jack or provolone cheese
 Mayonnaise
 Chili powder, ground cumin, coriander
 Ketchup or barbeque sauce
 Granulated sugar
 Salt, pepper, cayenne pepper

Ingredients

1 lb (500 g) beef grilling steak (top sirloin, rib eye, strip loin or tenderloin), 1 inch (2.5 cm)
 1 tsp (10 mL) Southwestern Spice Rub
 1 tbsp (15 mL) vegetable oil
 ½ lb (250 g) sliced mushrooms (about 3 cups/750 mL)
 1 medium onion, thinly sliced
 3 cloves garlic, minced or thinly sliced
 Salt and pepper to taste
 4 large foccacia, onion or panini buns, split and grilled
 4 leaf lettuce, tomato slices, Monterey Jack or provolone cheese slices
 Southwestern Special Sauce:
 ⅔ cup (175 mL) mayonnaise
 ½ tsp (2 mL) chili powder
 ½ tsp (2 mL) ground cumin
 2 tsp (4 mL) ketchup or barbecue sauce

Instructions

Southwestern Special Sauce: In small bowl, combine mayonnaise, chili powder, cumin and ketchup; set aside.

1. Coat outside of steak with Spice Rub; grill over medium-high heat for 10 to 12 minutes, turning at least twice, for medium-rare doneness 145°F (63°C). Remove from grill; cover and let stand 10 minutes.
2. Meanwhile heat oil in large skillet over medium heat; cook onions, mushrooms and garlic 3 minutes or until softened. Season with salt and pepper to taste; keep warm.
3. To serve, spread cut side of buns with Special Sauce. Cut steak across the grain into thin slices. Layer bottom of buns with lettuce, tomato, cheese, steak slices and warm mushroom mixture. Top with remaining bun halves and cut in half to serve.

Southwestern Spice Rub: Combine 1 tbsp (15 mL) chili powder, 1 tsp (5 mL) each ground cumin, coriander and granulated sugar, ½ tsp (2 mL) salt, ¼ tsp (1 mL) coarse black pepper and ⅛ tsp (0.5 mL) cayenne pepper. Store in sealed container.

