



## 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.



## Recipe Card

# Grilled Beef Club with Southwestern Mayo



This updated club sandwich is dressed up with a lively spice rub and matching special sauce. The toasted bun can be topped off with a prepared pesto sauce and some crumbled feta if desired. For a recipe short-cut, substitute some of a smoky barbecue sauce instead of making the spice rub.

## notes

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Recipe and image courtesy of Canada Beef <https://canadabeef.ca/recipe/grilled-beef-club-with-southwestern-mayo/>