



# THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

## **Steak Sandwiches** (adapted from Ina Garten)

I forgot to buy them this time, but sautéed sliced mushrooms are so good on this sandwich too. We also added some of those freshly prepared Hatch green chiles to our sandwiches, which was a great compliment.

I can't get good arugula at the stores here so I used shredded leaf lettuce (not recommended; spinach would have been better, or leaving the greens off entirely), and I can't find strip steaks so decided that boneless ribeye would be a good substitute.

The alcohol mentioned above came into play because after removing the cooked steaks from the pan, I poured in some whiskey and scraped up all the browned bits left behind from the steaks. I transferred the reduced liquor to the onion mixture. (And actually, while I don't drink alcohol on weekdays – because I need those calories for dessert – I have no rules against cooking with it.)

olive oil

2 yellow onions, halves from pole and pole and sliced ¼-inch thick

kosher salt

½ teaspoon fresh (or a pinch of dry) thyme leaves

1 (12-ounce) 1-inch thick New York strip boneless beef top loin steak

freshly ground black pepper

1 recipe Mustard Mayo, recipe follows

2 sandwich rolls

½ cup baby arugula

1. Heat 1 tablespoon oil in a medium nonstick skillet over medium-high heat. Add the onions and a pinch of salt and cook, stirring very frequently, until the onions just start to brown, 4-5 minutes. Reduce the heat to low and continue cooking, stirring occasionally, until the onions are soft and golden brown, 15-20 minutes. Stir in the thyme in the last few minutes.

2. Meanwhile, heat a medium not-nonstick skillet over medium-high heat for 5 minutes. Season the steak generously with salt and pepper; place it in the skillet. Cook without moving for 6 minutes. Flip and continue cooking for 3-5 minutes (depends on whether you want a rare or medium steak). Remove from the pan, tent with foil, and let rest for 5 minutes. Slice thinly across the grain.

3. Assemble the sandwiches by layering Mustard Mayo, steak, onions, and arugula onto the sliced rolls.

## **Mustard Mayo**

I used a lot less mayonnaise. I also stirred in quite a bit of grated horseradish.

¾ cup good mayonnaise

1 tablespoon Dijon mustard

1 tablespoon whole-grain mustard

2 tablespoons sour cream

⅛ teaspoon kosher salt

Whisk the ingredients together in a small bowl.