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STEAK SANDWICH

Preparation Time: 10 minutes

Cooking Time: 10 minutes

Serves 4

Ingredients:

4 Cullens Quality Butchers' Sirloin or Striploin Steaks
2 Red Peppers, deseeded and cut into thick slices
2 Red Onion, peeled and cut into thick slices
2 tablespoons of Olive Oil
Salt and lots of Black Pepper
1 tablespoon Balsamic or Wine Vinegar
Mixed Salad Leaves
Lemon Juice
French Stick or Ciabatta Bread

Chilli Butter

50g (2oz) Butter
1 Chilli, chopped
Juice of half a Lemon
Fresh Parsley, chopped

To Cook:

Combine the chilli butter ingredients and store in the fridge until ready to serve. Season the steaks, red peppers and onions with salt, black pepper, vinegar and oil.

Place the vegetables on the hot barbeque or grill, then add the steaks. Do this in two lots if the barbeque or grill is overcrowded.

Mix the leaves with a little oil, lemon juice and seasoning.

Cut the bread lengthways, fill with leaves, grilled vegetables, steak and top with the chilli butter.