

Fire Up the Grill!

Steak Sandwiches with Blue Cheese and Roasted Shallots

From Food Network Kitchens

Difficulty: Easy - Prep Time: 20 minutes - Cook Time: 45 minutes - Yield: 6 servings

Sandwiches:

1 1/2 pounds grilled medium rare steak, thinly sliced

(Available from Capital Meats, Incorporated at www.capitalmeats.com)

6 crusty rolls, such as a Portuguese, split

1/3 cup Dijon mustard

Kosher salt and freshly ground black pepper

12 ounces Saga blue cheese, cut into 12 slices

Roasted Shallots, recipe follows, roughly chopped

4 cups loosely packed watercress, washed and dried

Roasted Shallots:

8 shallots, unpeeled

1/4 cup extra-virgin olive oil

1 tablespoon kosher salt

Freshly ground black pepper

Preheat the broiler. Spread the rolls out on a pan and toast on both sides. Slather the bottom 1/2 of each roll with some of the mustard and top with slices of the steak, overlapping the slices slightly. Season, to taste, with salt and pepper. Cover each portion of meat with 2 slices of cheese. Broil until the cheese is lightly browned and melted, about 1 minute.

Transfer the open-faced sandwiches to the work surface. Top each sandwich with some of the roasted shallots and watercress. Slather the tops of the rolls with the remaining mustard and cover the sandwiches. Slice in 1/2 and serve.

Roasted Shallots:

Preheat the oven to 400 degrees F.

In a large bowl, toss the shallots with olive oil, 1 tablespoon salt, and pepper, to taste. Spread out on an aluminum foil-lined baking sheet. Bake until the shallots are very tender, about 40 minutes. Set aside to cool.

Slice off the tips of the shallots and discard. Gently squeeze the shallots from their skins and season with additional salt and pepper, to taste.

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