



Caesar Steak Sandwiches

Ingredients:

- 4 beef shoulder center steaks, cut 3/4 inch thick
- 1/3 cup prepared creamy Caesar dressing
- 2 tablespoons mayonnaise
- 1/2 teaspoon pepper
- 1/4 cup shredded Parmesan cheese
- 4 Kaiser rolls, split
- 4 romaine lettuce leaves
- 8 tomato slices

Makes: 4 servings

Prep Time: 10 minutes

Grilling Time: 15 minutes



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Directions:

1. Preheat grill to medium heat.
2. Combine Caesar dressing and mayonnaise in small bowl. Set aside.
3. Sprinkle both sides of beef steaks evenly with pepper.
4. Place steaks on grid and grill, covered to desired doneness.
5. Top steaks evenly with cheese.
6. Remove steaks; keep warm.
7. Place rolls cut sides down on grid; grill 1 to 2 minutes or until toasted.
8. Spread cut sides of rolls with dressing mixture.
9. Line bottom of each roll with lettuce and tomato; top with steak.
10. Close sandwiches.

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Recipe and photo courtesy of The Beef Checkoff.