

Catalan Steak Sandwich

Yield: 24 servings

INGREDIENTS	QUANTITY	DIRECTIONS
Catalan Tomato Cruda:		Gently mix together all ingredients. Let sit 30 minutes before using. Yield: 6 cups
Diced ripe tomatoes	6 cups	
Olive oil	1/2 cup	
Julienned orange peel	1/4 cup	
White balsamic vinegar	3 tablespoons	
Julienned lemon peel	2 tablespoons	
Minced fresh basil	2 tablespoons	
Minced fresh oregano	1 tablespoon	
Minced garlic	1-1/2 teaspoons	
Salt and black pepper	As needed	
Boneless New York strip steaks, 10-ounce portions (IMPS/NAMP 1179)	24 each	Per order: Season 1 steak with salt and pepper. Grill to medium rare or desired doneness. Carve across grain into 1/4-inch-thick slices. Brush 1 slice bread with olive oil; grill until lightly toasted. Rub with 1 garlic clove and cut side of 1 tomato half. Fan steak across bread and top with 1/4 cup <i>Catalan Tomato Cruda</i> . Garnish with 1 Tbsp. basil chiffonade; drizzle sandwich and plate with 1 Tbsp. each balsamic syrup and basil oil.
Salt and black pepper	As needed	
Rustic-style bread, cut 1-inch thick	24 slices	
Olive oil	As needed	
Garlic cloves	24 each	
Ripe tomatoes, cut in half	12 each	
Basil chiffonade	1-1/2 cups	
Balsamic syrup	1-1/2 cups	
Basil oil	1-1/2 cups	

