



# *Big Rock Roadhouse Steakpile Sandwich & Salad*

## **THE INGREDIENTS**

### **SANDWICH INGREDIENTS**

- 1 Hoagie Style Roll
- 5 oz Sirloin
- 2 oz Sliced Onion
- 2 oz Diced Mushrooms
- 3 oz Beef Stock
- 2 slices Swiss Cheese
- 1 tblsp Cornstarch
- Butter or Olive Oil
- Salt and Pepper

### **Vegetarian Option**

- 1 Portobello Mushroom
- 3 oz Vegetable Stock
- 1 tblsp Cornstarch

### **SALAD DRESSING**

- 2 1/2 cups Mayonaisse
- 1 1/2 cups Buttermilk
- 1 rounded tsp Kosher Salt
- 1 rounded tsp Black Pepper
- 1 rounded tsp Garlic Powder
- 1 rounded tsp Onion Powder
- 1/4 tsp Dried Parsley Flake (optional)

### **PANTRY ITEMS**

- Butter or Olive Oil
- Salt and Pepper
- Garlic Powder
- Onion Powder



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## **COOKING INSTRUCTIONS**

Make the ranch dressing by mixing the mayonnaise, buttermilk, salt, pepper, garlic powder, onion powder, and parsley. Whisk or use a mixer to blend to a creamy consistency, and refrigerate.

Chop the onions and mushroom into slices and set aside. Heat 1 tablespoon butter or olive oil in a saute pan to medium heat. Saute the onions over medium - medium high heat until they begin to carmelize. To speed up carmelization, add a few tablespoons of water to the onions. Add the mushrooms to the pan and continue to saute until fully cooked. While the onions and mushrooms cook down, begin working on the gravy. In a small saucepan, combine beef (or vegetable) stock and a tablespoon of cornstarch. Heat on medium low until it's thoroughly heated and has thickened into a gravy. Add salt and pepper to taste. Turn off the heat and set aside to use later.

Remove the fully cooked onions and mushrooms from the pan, season with garlic powder, salt, and pepper, and set aside. In the same pan, add chopped sirloin and season with salt, pepper, and garlic. Begin cooking the sirloin, adding the onions and mushrooms after a few minutes.

This will allow the meat to take on the flavors of the onions and mushrooms. Heat a separate griddle, grill, or frying pan to medium heat. Add a tablespoon of butter or olive oil, and place the hoagie bread, split side down.

Leave the bread in place and allow it to toast. Continue to cook the sirloin until you reach your preferred level of doneness. Top the meat and vegetable mixture with your desired amount of gravy, and top with swiss cheese.

Cover the mixture with a heat proof bowl in order to create steam and melt the cheese. While the cheese melts, take this opportunity to remove your hoagie from the griddle, if you haven't already. Place another slice of swiss cheese directly on the bread, and top with the meat mixture.

Slice (or don't) and enjoy - with plenty of napkins!