

Steak Bomb

- butter
- minced jalapenos
- julienned onion
- optional: mushrooms, sliced
- shaved steak
- optional: Genoa salami
- salt and pepper
- Provolone or Swiss cheese
- crusty torpedo rolls or French bread
- spread option: brown mustard, Russian dressing or mayonnaise; and maybe some prepared horseradish
- garnish option: shredded lettuce, sliced tomatoes, and/or [sauerkraut](#) ^[1]

Melt butter in a pan over medium heat.

Cook the jalapenos, onions and optional mushrooms, stirring, until the onions start to turn translucent.

Add the shaved steak and optional salami. Keep stirring.

Add salt and pepper to taste, and add cheese. Keep stirring.

Remove your sandwich filling from the heat and toast your rolls.

Spread the toasted rolls with brown mustard, Russian dressing or mayonnaise; and maybe some prepared horseradish.

Garnish your toasted rolls -- shredded lettuce for mayonnaise, sauerkraut for mustard, either one for Russian dressing. Sliced tomatoes can go on, too.

Put your sandwich filling into the rolls, slice into manageable portions and serve.

Preparation time: 25 minutes

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[1] <http://kitchen.unseelie.org/.93>

