



**Entree' - casual**

This is a recipe that the grille-meister in the family can really help with.

**Flank Steak Sandwiches with Grilled Veggies** (serves 4-6)

1 large Flank Steak, lightly scored on both sides to prevent curling

3 red or yellow bell peppers, cored, seeded and cut into thirds or fourths along the ribs

1 large Vidalia or other sweet onion, thickly sliced

12 French bread rolls

**Marinade**

¾ cup red wine

¾ cup chopped Vidalia or other sweet onion

½ cup soy sauce

3 Tbs. olive oil

2 cloves garlic, minced

1 tsp dry mustard

1 tsp ground ginger

**Spread**

Butter or margarine

Garlic salt to taste

## Sauce

1/4 c. mayonnaise

1/4 c. sour cream

1 Tbs. horseradish

Mix up the marinade and pour over flank steak, peppers and onion slices in a large flat Tupperware or in gallon size zip-loc bags. Marinate 6 hrs or overnight.

Mix mayo, sour cream and horseradish in a small bowl and refrigerate until serving.

Remove peppers and sliced onion from the marinade and **grill until soft**, but not black.

Keep warm.

Remove the flank steak from the marinade, pat dry with paper towels and **grill until Medium Rare or Medium.**

Let rest for at least 5 minutes.

Mix butter and garlic salt.  
Split rolls and spread on both cut sides.  
Broil or grill until lightly browned.

Slice Flank Steak (thin is best) on the diagonal.

Let guests make their own sandwiches with choice of steak, peppers, onions and horseradish sauce.