

Sandwiches

Sliced Steak Clubs with Bloody Bull Sauce

Rachael Ray

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Servings: 4

8 slices smoky bacon
4 (8 ounce, 1-inch thick) flatiron steaks, at room temperature
coarse salt and pepper
vegetable oil or extra-virgin olive oil, for drizzling
1 cup organic ketchup
1/2 cup beef consomme' or beef stock
2 -3 tablespoons celery rib tops with leaves, finely chopped
2 tablespoons Worcestershire sauce
2 tablespoons prepared horseradish sauce
1 tablespoon hot sauce
4 ciabatta rolls
8 slices extra-sharp white cheddar cheese
Romaine lettuce leaves (for topping)
sliced beefsteak tomato (for topping)

Preheat the oven to 375 degrees.

Bake the bacon on a broiler pan until crisp, 15 to 18 minutes.

Preheat a cast-iron skillet or griddle over medium-high heat.

Season the steaks liberally with salt and pepper. Drizzle the pan with oil, add the steaks and cook, turning once, until medium-rare, 8 to 10 minutes. Let stand for a few minutes, then thinly slice on an angle.

While the steaks are cooking, in a small saucepan, combine the ketchup, consomme', celery, Worcestershire, horseradish and hot sauce. Season with pepper. Bring to a boil, lower the heat and simmer for a few minutes to thicken.

Place the roll bottoms on a baking sheet. Top with the steak, sauce and cheese. Broil until melted. Toast the roll tops. Layer the clubs with the bacon, lettuce, tomato and roll tops. Pass extra sauce at the table.

Per Serving (excluding unknown items): 6 Calories; trace Fat (1.8% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 167mg Sodium. Exchanges: 0 Vegetable; 0 Other Carbohydrates.