

Marinated Grilled Ribeye Steak Sandwich

Yield: 6 to 8 Servings Author: Deep South Dish

Prep Time: 15 Min Cook Time: 12 Min Inactive Time: 2 Hour Total Time: 2 H & 27 M

Inspired by a popular sandwich from a local hole in the wall tavern, this ribeye steak is marinated in a flavorful blend, then grilled, served on pistolette rolls and dressed simply with grilled onion, mayonnaise, lettuce and tomatoes. Serve with chips and a pickle spear.

INGREDIENTS

- 4 (9 ounce) ribeye steaks, about 1/2-inch thick

For the Marinade:

- 1/2 (4 ounce) bottle liquid smoke (like Colgin)
- 1/2 (15 ounce) bottle steak sauce (like A1)
- 1/4 cup soy sauce
- 1/4 cup Worcestershire sauce
- 1/4 cup extra virgin olive oil
- 1/4 cup red wine
- 1/4 cup balsamic vinegar
- Dash hot sauce
- 1 teaspoon garlic powder
- 1 teaspoon dried oregano
- 1 teaspoon black pepper

For the Sandwich:

- 8 pistolette rolls, mini po'boy rolls or small hoagie buns
- 2 medium Vidalia or other sweet onion, sliced thick
- 2 teaspoons extra virgin olive oil
- Salt and pepper, to taste
- Condiments to taste: Mayonnaise, Lettuce, Tomato
- Sides: Dill pickle spear and potato chips

INSTRUCTIONS

1. Combine marinade ingredients. Place steaks into a non-reactive, covered container or zippered bag placed into a bowl. Pour marinade on top and refrigerate at least 2 hours or up to overnight.
2. Preheat grill or grill pan to high. Slice each onion into 3 to 4 thick slices. If cooking direct on open grill grates, use skewers or a grill basket to hold onion together.
3. Spray each side of onion with olive oil and sprinkle with salt and pepper. Place in cooking basket or directly on the grates. Grill for about 4 to 5 minutes, turning halfway. Carefully remove and set aside.
4. Prep lettuce and slice tomatoes; toast or heat sandwich rolls in oven or air fryer if desired and cut in half lengthwise.
5. Grill steaks over direct heat to desired doneness. Total time will depend on thickness of steaks. Set aside and let rest for 5 minutes, then trim to fit rolls.
6. Spread mayonnaise on both sides of cut rolls. Top bottom roll with grilled onion and steak. Add tomato and lettuce and top of bread with mayo. Serve with potato chips and pickle spear on the side.

NOTES

Add cheese if desired. For the rolls, I used the Instant Vortex air fryer, on reheat, for about 1 minute. For the steaks, I used my Ninja Foodie Grill, preheated on high, sprayed with oil, added steaks and cooked for 6 minutes turning once for medium rare.