

## **Summer Favorite Steak Sandwich with Mustard Sauce**

*1-2 pounds Beef flank steak*

*1/4 teaspoon salt*

*1/4 teaspoon black pepper*

*3 tablespoons butter, softened*

*3 medium tomatoes, sliced*

*1 large onion, sliced*

*6 slices cheese of your choice*

*6 (6-7 inch) sub buns*

*5 teaspoons Worcestershire sauce*

*3-4 tablespoons Dijon mustard*

*1/2 cup mayonnaise or Miracle Whip*

Sprinkle salt and pepper onto steak and grill for 8-10 minutes on each side or until desired degree of doneness. Let stand for approximately 5 minutes and slice into thin slices. Spread softened butter onto the inside of the sub buns. Arrange the sliced steak, cheese, tomatoes and onions on the meat and other half of the buns. Broil for 3-5 minutes. In a medium sized bowl, mix the mayonnaise or Miracle Whip, Dijon mustard or Worcestershire sauce until well blended. Spoon sauce over sandwich ingredients. Fold sandwiches halves together and enjoy.