

# **Grilled Beef Ciabatta Sandwiches with Melted Cheese, Beefsteak Tomatoes, Capers, and Olives**

**Serves**

4-8

## **Ingredients**

2-Pounds top round steak cut very thin for grilling, about 1/4 lb. each person or

2-pounds of beef strip steaks, cut 3/4 in thick, 2 to 2 1/4 ounces each

1/4 cup of extra-virgin olive oil

Kosher salt & fresh ground black pepper

1 large loaf of ciabatta bread sliced lengthwise, or individual ciabatta rolls or Italian brad rolls

1 1/2 cup Fontana cheese or triple cheese mix, (mozzarella, fontina, cheddar) shredded.or

1-cup white cheddar cheese, add 1 cup milk, stir in sauce pan, season with black pepper.

1/2 -cup medium onion, chopped

4 garlic cloves chopped,

1-14 oz can of Italian San Marzano peeled tomatoes, drained and chopped or

4 to 5 large beefsteak tomatoes, chopped

1-cup kalamta olives or black olives, pitted and chopped

3 tbs capers, riced and drained

1/2 cup water

1-cup red wine

## **Preparation Instructions**

Trim steaks, cut horizontally in half so they are very thin. Pound steaks between two pieces of plastic wrap until flattened to 1/2in thickness. Brush with olive oil, season with salt & pepper. You can also marinate the streaks in minced garlic, salt and olive oil in a zip lock bag for a few hours.

In a sauté pan, heat olive oil over medium heat. Add onion and cook 2 to 3 minutes or until softened. Add garlic and cook for 1 more minute. Add tomatoes, olives, capers, and 1/4 cup of red wine.. Bring to a boil and reduce heat to medium low, cover and cook 5 minutes. Season with salt and pepper.

Fire up the grill or pre-heat your broiler. Grill or broil beef about 3 inches from the heat about 4 minutes on each side. Cut ciabata bread lengthwise and keep one side connected. Brush with olive oil and garlic. Place cut side down onto grill, putting something like a brick on the top to get those great grill marks. Take ciabatta off the grill and place grilled beef strips on one side. Pour some of the sauce over the top and cover with the cheese. Close up the sandwich and place back on the grill for a few minutes until the cheese melts. Take out and place on cutting board and cut into 2 to 3 inch servings if using the big ciabatta loaf.