

Recipes

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OPEN FACED SIRLOIN STRIP SANDWICH

MARINATE SOME 7 OZ. STRIPS IN OLIVE OIL, GARLIC

AND HERBS OVERNIGHT. GRILL SOME FRENCH LOAF

AND TOP WITH A CHILPOTLE MAYO OR CHILPOTLE

PEPPERCORN RANCH.

COOK THE SIRLOIN TO DESIRED DONENESS AND PLACE

ON TOP OF THE BREAD. SERVE WITH GARLIC MASHED

POTATOES.



AS Seen on KMID



COOKING DEMO 4-18-02