

# PHILLY STEAK SANDWICHES MY WAY

Prepared by: Vito Gomez

Marcus Off Duty

Serves 6

2/3 cup mayonnaise  
1 ½ tablespoons red wine vinegar  
1 tablespoon chopped fresh oregano  
1 tablespoon chopped fresh basil  
1 small garlic clove, minced  
2 ears corn, husks removed  
2 small red bell peppers, seeds and ribs removed, quartered lengthwise  
1 large red onion, cut into 1/2-inch-thick rounds  
1 ¼-1 ½ pounds skirt steak, cut crosswise into 6-inch pieces  
6 hero rolls, split  
Olive oil  
Kosher salt and freshly ground black pepper

Preheat a gas grill to high.

Whisk the mayonnaise, vinegar, oregano, basil, and garlic together.

Brush the corn, peppers, onion slices, steaks, and hero rolls with olive oil, then season with salt and pepper. Grill the vegetables, turning occasionally, until they are charred and tender, 8 to 10 minutes for the peppers and onion and 15 minutes for the corn. Grill the steaks until they are charred and medium-rare, about 3 minutes per side. Let the steaks rest for 5 minutes. Grill the rolls, cut side down, until golden, with grill marks, 2 to 3 minutes.

Cut the corn kernels from the cobs and stir them into the herb mayonnaise. Taste and season with salt and pepper if you need to.

To make the sandwiches, cut the steaks across the grain into 1-inch-thick strips. Arrange the bottom halves of the rolls on a platter, then top with the steak, peppers, and onion. Spoon on the herbed-corn mayonnaise, top with the other halves of the rolls, pressing gently, and serve.

*Vito's Notes: I cut the red peppers thinner than recommended. I also used Italian flavored olive oil on the veggies prior to grilling. I would make this again.*

