

STROGANOFF STEAK SANDWICH

READY IN: 35mins

YIELD: 6 sandwiches

INGREDIENTS:

- 2/3 c. beer
- 1/3 c. cooking oil
- 1 tsp. salt
- 1/4 tsp. garlic powder
- 1/4 tsp. pepper
- 2 lb. flank steak, about 1 inch thick
- 2 tbsp. butter
- 1/2 tsp. smoked paprika
- 4 c. sliced onion
- 12 slices French bread, toasted
- 1 c. dairy sour cream, warmed
- 1/2 tsp. prepared horseradish

In shallow dish, combine beer, oil, salt, garlic powder and pepper. Place flank steak in marinade; cover. Marinate overnight in refrigerator or several hours at room temperature; drain. Broil flank steak 3 inches from heat for 5 to 7 minutes on each side for medium rare. In saucepan, melt butter blend in paprika and a dash of salt. Add onion; cook until tender but not brown. Thinly slice meat on the diagonal across grain. For each serving arrange meat slices on 2 slices French bread. Top with onions. Combine warmed sour cream and horseradish spoon onto each sandwich. Sprinkle with paprika. Makes 6 servings.