

“NEUTRAL ZONE” NY STEAK SANDWICH yields 4 portions
recipe developed by The Clever Cleaver Brothers®

1 pound New York strip steaks
1 large Spanish onion
4 hot peppers
Colavita Extra Virgin Olive Oil, as needed
salt & pepper, as needed

Sub Sauce

1 cup ketchup
1/2 cup sweet relish
1 tablespoon horseradish
2 tablespoons sour cream
2 tablespoons chopped fresh cilantro

4 sub rolls
2 cups shredded lettuce
8 slices Provolone cheese

1. In a bowl, combine the Sub Sauce ingredients. Cover and refrigerate for minimum 1 hour.
2. Peel the Spanish onion and cut into thin round slices. Remove the seeds from the hot peppers and cut into strips.
3. Brush the steaks, onion slices and pepper strips lightly with Colavita Extra Virgin Olive Oil and season with salt & pepper.
4. Preheat the barbecue grill to medium. Place the steaks, onion slices and hot pepper strips on the grill and cook until done.
5. When the steaks are cooked to your desired level of doneness, remove from the grill and let set for 5 minutes. Cut the steaks into thin slices.
6. Spread some Sub Sauce on the crown & heel of the sub rolls. Spread shredded lettuce over the bottom portion of each roll.
7. On the lettuce, place the three grilled items and top each with 2 slices of Provolone cheese. Cover with roll top. Enjoy!

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