

# CHICAGO STYLE BREADED STEAK SANDWICH

F EASY

Last Modified: 11/27/2016

PREP: 1 Hr  
COOK: 20 Min  
STOVETOP

SANDWICH

MAKES: 4 SANDWICHES

QUA	MEASURE	INGREDIENT	PROCESS
1 1/2	Pounds	Top Sirloin Steak	Thin Sliced
1	Cup	All Purpose Flour	
4	Large	Eggs	Beaten
3	Cups	Italian Bread Crumbs (Progresso)	
4	Oz	Gorgonzola Cheese	Room Temp
OR			
4	Oz	Blue Cheese	Crumbled
4	6 Inch	Tomato Focaccia Rolls	Split
OR			
4	6 Inch	Any Hardy Roll You Like	Split
1	Handful	Sweet Pepper Rings (Vlasic)	Chopped
OR			
1	Handful	Hot Pepper Rings (Vlasic)	Chopped
		Canola Oil (For Frying)	

ROASTED RED PEPPER SAUCE			
1/4	Cup	Smokehouse Almonds	Chopped
1/4	Cup	Parmesan Cheese	Grated
2	Tbsp	Extra Virgin Olive Oil (EVOO)	
1/4	Tsp	Smoked Paprika	
1	12 Oz	Jar Fire Roasted Red Peppers In Oil	Drained
1	Clove	Garlic	Chopped
1/2	Medium	Shallot	Chopped
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

PREPARATION	
<b>FACTOID</b>	I used to enjoy this Sandwich at Ohare Airport while waiting to fly out on a trip - Airport Expensive, but coupled with a really nice ice cold Beer, really good. Also popular by the thousands at Comiskey Park in Chicago.
<b>TOOLS</b>	1) Food Processor OR Blender 2) 3 - Pie Tins 3) Large Cast Iron Skillet 4) Small Saucepan & Lid 5) Aluminum Half Sheet Pan & Wire Rack

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<b>PREP</b>	<b>DISH</b> 1) Trim off any excess fat on the outside edge of the Steak. 2) Slice the Steak across the grain on the bias into 1/8 inch thick by 1 inch wide strips and set them aside. 3) Finely chop the Pepper Rings and set them aside. 4) Crumble the Blue Cheese if using and set it aside. 5) Preheat the oven to 200 degrees with a rack in the lower third.
<b>PREP</b>	<b>ROASTED RED PEPPER SAUCE</b> 1) Chop the Almonds and add them into the food processor. 2) Grate the Parmesan and add it into the food processor. 3) Drain the Red Peppers and add them into the food processor. 4) Chop the Garlic Clove and add it into the food processor. 5) Chop the Shallot and add it into the food processor.
<b>1</b>	<b>STEAK:</b> Sprinkle the Steak Strips with Salt and Pepper. In a pie tin, add the Flour. In a second pie tin, add in lightly beaten Eggs. In a third pie tin, add the Breadcrumbs. Lightly coat both sides of the Steak in the Flour, then in the Egg and then in the Breadcrumbs, pat lightly so it adheres.
<b>2</b>	<b>STEAK:</b> In a large cast iron skillet over medium high heat, heat 1/2 inch of Canola Oil until it shimmers. Fry the Breaded Steak Strips, however many you can fit in the skillet at a time without crowding, until golden brown on both sides, about 3 minutes per side. Remove the Steak Strips from the Oil and spread them onto a sheet pan lined with a wire rack above paper towels. Season the fried Steak Strips with Salt and keep them warm in the oven while you fry the rest.
<b>3</b>	<b>ROASTED RED PEPPER SAUCE:</b> Blend the Sauce ingredients on high speed until smooth, about 15 seconds. Add in the Smoked Paprika, season it to taste with Salt and Black Pepper, and then place it all into a small saucepan over medium low heat and simmer for 5 minutes to intensify the flavors. Turn off the heat, but leave the pan on the burner to keep it hot.
<b>SERVE</b>	<b>BUILD THE SANDWICH:</b> Split the Rolls in half and toast both halves. Spread some of the Gorgonzola Cheese (or sprinkle with the Blue Cheese) evenly on the bottom half of the Roll. Stack 1/4 of the hot Breaded Steak Strips so they overlay each other on top of the Cheese, then drizzle on a bit of the Roasted Red Pepper Sauce and then sprinkle with the Chopped Pepper Rings. Repeat for the remaining 3 Sandwiches. Roll each Sandwich tightly in lightweight aluminum foil and fold over the ends so the trapped heat melts the Cheese, cut them in half just prior to eating and serve with extra Roasted Red Pepper Sauce on the side for dipping.

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