



**MEAT**

# BBQ STEAK SANDWICH SLIDERS

with Tomato Relish

## INGREDIENTS

6 x 150g Beef Sirloin Minute Steaks

3 x Sliced brown onions

4 x Sliced Tomatoes

1 Head Chopped Lettuce

1 x Long Turkish Bread Loaf

1 x 250g Masterfoods Gourmet  
Tomato Relish

Olive oil

Salt and Pepper

### Equipment:

BBQ & Tongs

Bowl to mix salad

Bread knife

Chopping Board

Storage Containers

## METHOD

1. Heat BBQ / Fry pan to hot then turn to about  $\frac{3}{4}$ 's prior to cooking.
2. BBQ Beef for about 1min each side until it is tender to touch.
3. Add sliced onions to the hot plate and caramelize BBQ style. Best cooked on high and tossed occasionally. Season generously.
4. Rest beef for 3 minutes on a tray and retain juices
5. Toast Turkish Bread straight onto the grill and butter if required.
6. Assemble Lettuce, Tomato then Steak, Onions and sauce. Season with salt and pepper.
7. Add Tomato Relish to Sandwich and add top of Turkish bread.
8. Cut Turkish Sandwich into 2cm sized slices.
9. Serve at once.



Preparation time: 10 minutes

Cooking time: 6 minutes

Serves: 12



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