



CHEF MICHAEL FEKER
SCHOOL OF CULINARY MAGIC



414-443-1414

www.michaelfeker.com

From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

Chef Feker's Amazing Steak Sandwich

My Dear, Fekeroodies this what we serve for lunch at Il Mito with rosemary Ciabatta bread, eggplant fries or Pasta salad and choice of soup or salad to begin your culinary journey. And chocolate cookies to finish. For the recipe of the cookies visit my website at www.ilmito.com

Ingredients

2 tablespoons olive oil
1 pound choice new York strip cut into equal size steaks (ask your butcher to do this)
8 ounces sliced fresh mushrooms
1 lb fresh spinach
1 medium onion, sliced
10 slices provolone cheese or 6 oz crumbled goat cheese
1 loaf of rosemary ciabatta or French bread
4 oz beef broth
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1/2 teaspoon garlic
2 tablespoons Worcestershire sauce
1/8 teaspoon red pepper flakes
1/4 cup Pinot Noir or other dry red wine
1/2 cup prepared horseradish (optional)
1/4 cup brown mustard (optional)
1/4 cup of mayonnaise (optional)

Directions

1. Heat a large skillet well over medium heat add cold oil & sear the beef, and cook until browned on both sides 1 minutes per side . Remove the beef and add the mushrooms, the Spinach, The garlic and onion; cook and stir until starting to become tender, about 3 minutes.
2. Add the beef broth, salt, pepper, Worcestershire sauce, red pepper flakes and red wine. Reduce by 1/3.
3. Preheat the oven to 400 degrees F. Drain the liquid from the slow cooker, and save for dipping. Slice the bread loaf lengthwise like a submarine sandwich. Mix together the horseradish and mustard and basil pesto; spread onto the inside of the loaf. Place slices of provolone cheese or goat cheese on both sides of the loaf, then top with the beef and vegetables. Close the loaf, and wrap the entire sandwich with aluminum foil. Or Do what I do and use a panini grill.
4. Bake for 5 minutes in the preheated oven remove slice and serve with juice.