



## **BBQ GARLIC TOAST AND STEAK SANDWICHES** **(Original, Pepper Blend & Gourmet Seasoning)**

- 1 ½ pounds top sirloin steak, trimmed of fat (2 inches thick)
- sprinkle of Cattle Boyz Gourmet Blend Seasoning
- light sprinkle of garlic powder
- sprinkle of Cattle Boyz Pepper Blend Seasoning
- Cattle Boyz Original BBQ Sauce
- ¼ cup margarine
- 1 teaspoon parsley flakes
- 1 garlic clove, minced
- 6 large, round Kaiser buns, split
- 6 slices of Swiss cheese
- 1/3 cup finely chopped red onion

Season steak on both sides with Gourmet Seasoning, garlic powder, and Pepper Blend. Preheat lightly sprayed electric grill to high. Sear steak on grill for 2 minutes per side. Reduce heat to low. Lightly brush steak with Original BBQ Sauce. Cook steak for 2 to 3 minutes until desired doneness. Combine margarine, parsley, and garlic in small bowl. Spread over cut side of bun halves. Place buns, buttered side down, on the grill to toast. Thinly slice steak on diagonal across grain. Cover hot steak slices with Swiss cheese. Divide steak slices evenly on bottom half of each bun. Divide red onion evenly over steak. Cover top half of bun. Eat while warm. Serves 6