



EARTHWORKS

LANDSCAPE ARCHITECTS & CONTRACTORS, INC.

Bruschetta Steak Sandwiches

with Tomato Olive Salsa

This is basically an open-faced sandwich, that's a take-off on the Italian antipasto treat of toasting slices of bread brushed with olive oil and topping them with anything handy.

Ingredients:

Slices of leftover beef rib-roast
1-inch thick slices of French or Italian bread
Olive oil
Salt
(2) Large garlic cloves cut in half lengthwise

For Tomato Olive Salsa, combine following ingredients in a small bowl and mix gently:

(1) cup seeded and diced vine-ripened tomato
(3) Tablespoons pitted and chopped Kalamata olives
(2) Tablespoons chopped fresh basil
(1) Tablespoon finely chopped onion
(2) Tablespoons extra-virgin olive oil
(2) Teaspoons red wine vinegar or balsamic vinegar
Salt and freshly ground black pepper to taste

Combine following ingredients in a small bowl and mix gently:

Put the leftover slices of prime rib in a small skillet and put on the grill to warm up. While the meat is warming up, brush the slices of bread generously with olive oil, place over medium coals until the surface is crisp and golden, 1 to 2 minutes on each side. Remove the toasts, sprinkle with a little salt, and then rub them all over with the garlic cloves.

Place a piece of toast on a plate and cover with slices of prime rib, finishing the Bruschetta by spooning some of the salsa over the meat. Serve immediately.

This sandwich can be made in the kitchen too by using the broiler to make the toast, and heating the meat on the stove top, or in the microwave.