



steak decadence sandwich;

1. (steh'k deh-cah-denss sand-weech) *noun*. Cheesy garlic bread wrapped around steak and caramelized onions, topped with a runny egg.
2. Produces 4 servings.
3. Preparation 35 mins.
4. Oven temperature set to --.

Ingredients;

Bread

- 2 french rolls
- 6 Tbsp. salted butter
- 2 tsp. garlic powder
- 1 c. sharp cheddar cheese, grated

Sandwich

- 8 slices roast beef or steak
- 4 eggs
- 1 medium onion
- 1 tsp. sugar
- $\frac{1}{4}$ tsp. salt

Instructions;

Bread

1. Slice french rolls in half, leaving a small hinge. Spread with butter, then sprinkle with garlic powder.
2. Top with grated cheese and broil/toaster oven until toasty.

Sandwich

3. Begin heating pan. While waiting for heat, slice onions into strips, and add to the pan. Allow to cook, stirring occasionally for 5-8 mins.
4. Add the sugar and salt, and stir to coat. Allow to continue browning until caramelized, approx 3-5 mins more. Remove from pan.
5. Brown the roast beef in the pan or cook sliced steak to desired doneness. Remove from the pan.
6. Add eggs to the pan, and cook to desired doneness.
7. Stack steak, onions, and eggs on the cheesy bread to construct sandwich.