Steakhouse Breakfast Sandwich



Ingredients (Blue Cheese Spread):

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| Blue Cheese crumbles | 8oz (1 ½ cups) |
| Softened cream cheese | 6oz |
| Sour cream | ¼ cup |
| Kosher salt | ½ tsp |
| Freshly ground black pepper | To taste |

Directions:

1. Beat all ingredients together until smooth. Chill.

For the Steak Tips

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| Butter (for sauteing) |  |
| Beef top sirloin steak, cut into thin strips | 2lb |
| Phil’s Fresh Cage-Free Large Eggs | 12 |
| Half sheets of Asiago cheese focaccia, each cut into 12 squares | 2 |

Directions:

1. For each serving: heat butter in saute pan over medium high heat
2. Sear 2 ½ ounces sirloin steak strips, season with salt and pepper and saute until thoroughly cooked. Keep warm
3. For each sandwich, cook one large egg over medium heat in spray-coated nonstick pan until white is set and yolk begins to thicken, but is not hard.
4. Flip over and cook briefly on other side for additional firmness.

Ingredients (Sauteed Mushrooms):

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| Butter | 1oz |
| Shallots | 1 tbsp |
| Assorted mushrooms (buttons, creminis, and portobellos) | 12oz |
| Salt and pepper | To taste |

Directions:

1. Melt 1 ounce butter in large saute pan
2. Add shallots and mushrooms, season with salt and pepper
3. Cook until mushrooms have softened. Keep warm.

Sandwich Assembly Directions:

1. Split focaccia and grill the cut sides until warm.
2. Cover bottom slice with 3 tablespoons blue cheese spread
3. Top with 2 tablespoons sauteed mushrooms, steak strips, and fried eggs
4. Cover with focaccia top. Serve immediately
5. Note: Do not allow raw or cooked eggs to remain at room temperature for longer than 1 hour (including preparation and service time)