

## Steak Sandwich with Broccoli Relish

LCBO 413765, 473 mL, \$3.60

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10 May 2023 [+1 more](#)

Mill Street 100th Meridian Organic  
Amber Lager

Lively floral and caramel lager notes whet your appetite for the subtly spicy and creamy salad. The clean finish of the beer balances the richer salad components.

This delicious, sturdy sandwich can sit out for a long time before it becomes worse for wear. Heaps of juicy relish keeps the inside moist. If you'd like to make the sandwich components ahead of time, both the relish and steak can be prepared up to 2 days ahead. Cover them (don't slice the steak yet) and refrigerate until ready to assemble. La Bomba is a Calabrian chili-and-vegetable spread—most big grocers carry at least one brand.

### BROCCOLI RELISH

1 bunch broccoli, about 1 1/4 lbs (565 g)  
1/3 cup (80 mL) olive oil

1/4 cup (60 mL) water

1 1/4 tsp (6 mL) salt

4 anchovy fillets, finely chopped  
4 cloves garlic, finely chopped

2 tbsp (30 mL) La Bomba

2 tbsp (30 mL) red wine vinegar

1 lb (455 g) flank steak

Salt and coarsely ground black pepper  
per 1 crusty baguette

2 tbsp (30 mL) mayonnaise

8 thin slices provolone

1. To make the relish, trim broccoli stalk of woody ends if necessary. Peel stalk, and cut into 1/2-inch (1-cm) dice. Cut florets into similar-sized pieces. Add to a skillet with a tightfitting lid along with olive oil, water and salt. Bring to a simmer over medium-low heat, cover and cook 20 minutes.

2. Stir in anchovies, garlic and La Bomba. Remove from heat. Pour vinegar on top, and stir to combine. Let stand until cool. Season with extra salt if necessary.

3. Preheat grill to high.

4. Season steak liberally with salt and pepper. Cook 7 minutes per side for medium-rare. Remove to a board and let stand for 30 minutes before slicing very thinly across the grain.