

Grilling with Beer Recipe

Grilled Hanger Steak Sandwich with Sprecher Imperial Stout Onions and Avocado Mayonnaise (Serves 6)

Ingredients

Marinade:

- 1 ½-2lbs Hanger steak
- 1 Bottle Sprecher Russian Imperial Stout
- 1 Tbs Whole Peppercorns
- ¼ C+ 4 Tablespoons Brown Sugar (4 T is for rub)
- 1 ½ oz Fresh Basil Leaves (reserve 4 large leaves for marinade)

Onions:

- EVOO
- 2 Large Yellow Onions (peeled and sliced globally)
- Salt and Pepper to taste

Mayonnaise:

- 1 Large Egg
- 8 oz- 10oz Extra Virgin Olive Oil (EVOO)
- 1 Medium-sized Avocado
- 2 Cloves Garlic (rough Chopped)
- ½ tsp Paprika
- Juice of 1 Small Lemon
- Salt and Pepper to taste

Asparagus:

- 12 pc Asparagus (thin)
- EVOO
- Salt and Pepper to taste

Assembly:

- 8 pc Sourdough Bread (Sliced)
- 4 oz Mozzarella Cheese (shredded)
- 4 oz Washed Fresh Spinach
- 3 oz Sun Dried Tomatoes (small diced)
- Salt and Pepper to taste

Preparation & Grilling

Mayonnaise:

- (1) In a blender add egg and turn on high
- (2) Slowly drip EVOO into blender while running, increase drip into a light pour (add oil until desired consistency).
- (3) Add Avocado, paprika, garlic, basil, and salt and pepper to taste.
- (4) Add Lemon juice and blend for one more minute- Adjust seasoning if needed.
- (5) Reserve- can store up to 3 days when properly stored.

Preparation & Grilling Cont...

Steak:

- (1) Add Steak, 1 bottle of Sprecher beer, peppercorns, sugar, and basil leaves in a ziplock bag (squeezing all air out) and marinate overnight in refrigerator.
- (2) Remove steak from bag and discard juice. Cut steak into 4 equal portions and remove any unwanted fat from cut.
- (3) Lay steak in between two large pieces of plastic wrap and tenderize with a meat tenderizer or a heavy rolling pin.
- (4) Remove from plastic wrap and sprinkle each long strip with desired amount of salt and 1 Tablespoon brown sugar.
- (5) Place on grill and cook until Medium Rare- flipping only once.
- (6) Allow steak to rest about 3 minutes and then slice into ¼" pieces.

Onions:

- (1) In a Stainless Steel or Non-Stick Pan on Low heat- heat empty pan.
- (2) Add EVOO to pan (about 1-2 Tablespoons) and then add sliced onions.
- (3) Toss and coat onions with oil. Add salt and pepper to taste.
- (4) Stir Occasionally for 40-50 minutes until onions' color is golden.
- (5) Increase heat to high and add about 1/2 bottle of Sprecher beer.
- (6) Stir and toss onions often and cook until liquid is evaporated and onions are a deep brown Carmel color.
- (7) Reserve for sandwich (these can be done up to 1 day in advance).

Asparagus:

- (1) Wash asparagus and cut 1" off of the bottom of all.
- (2) Place into a bowl and toss with a small amount of EVOO- season to taste with salt and pepper.
- (3) Place on grill and cook until crunchy but cooked through (about 3-5 minutes).

Assembly:

- (1) Grill bread until marked, golden, and toasted.
 - (2) Spread and even, thick layer of mayo onto each side of the bread.
 - (3) Add sun dried tomatoes, spinach, 3 pieces asparagus (still hot-each sandwich), and onions on bottom half of bread.
 - (4) Add sliced steak (still hot) and top with a small amount of cheese.
 - (5) Top with other piece of bread and slice in half.
- If desired you may garnish with finely chopped parsley.



Sprecher



Grilling w/ Beer
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