

grilled skirt steak and pepper sandwiches with corn mayonnaise

Servings : 6

Amount	Measure	Ingredient - Preparation Method
2/3	cup	mayonnaise
1 1/2	tablespoons	red wine vinegar
1	tablespoon	fresh oregano - chopped
1	tablespoon	fresh basil - chopped
1	small	garlic clove - pressed
6		4inch long baguette sections or 1lb ciabatta loaf - halved
2	ears	corn - husked
2	small	red bell pepper - quartered
1	large	red onion - cut into 1/3" rounds
1 1/2	pounds	skirt steak - cut crosswise into 6" pieces

Prepare BBQ. Whisk first 5 ingredients in medium bowl. Set aside. Pull out some of inside of bread, forming thick shells. Brush corn, peppers, onion, cut sides of bread and steaks with olive oil. Sprinkle with salt and pepper. Grill vegetables until charred and just tender and steaks until charred and cooked to med rare, about 15 minutes for corn, 8-10 minutes for peppers, and 5 to 8 minutes for onion, turning occasionally, and 3 minutes per side for steaks. Let steaks rest 5 minutes. Grill bread, cut side down, until charred, about 2 to 3 minutes.

Cut corn from cobs; add 1 cup to bowl with mayo mixture and stir to coat. Season to taste with salt and pepper.

Cut steaks diagonally against the grain into 1/2 to 1/3 inch strips. Arrange steak slices, peppers and onion over bottom halves of bread. Spoon mayo over. Top with bread, pressing slightly to compact.