



Famous Garlic Festival Pepper Steak Sandwich



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6 bell peppers of various colors; sliced med.

1 lg onion, med. Slice

5-6 garlic cloves, minced

Garli-Gasm Smoked Black Tea & Garlic Rub

Garlic Festival Fire Roasted Garlic Olive Oil, approx.
1/4 cup

1 top sirloin or tri tip, seasoned generously with
Black Tea Rub & grill or broiled to desired doneness

6 sourdough rolls or your choice

Garlic Festival fabulous garlic butter (see recipe)

Garlic Butter: cream together 1/4 lb. of butter, 1/2 tsp
of minced garlic & 1 tbs. Garli Garni

Directions:

Peppers: In a medium skillet over med. High heat saute peppers & onions until almost tender. Sprinkle to taste with Garli Garni, minced garlic & continue cooking for another minute. Meanwhile, spread garlic butter on rolls and toast under broiler. Slice steak thinly, letting it rest in its juices and then pile on roll, top with pepper, onions & other half of roll & serve to rave reviews. (for spicy version, substitute our Sriracha Garlic Tea Rub)

Products In This Recipe



Fire Roasted Garlic Olive



Garli-Gasm Smoked

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in
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