



## Grilled Peppercorn Sirloin Sandwiches with Sun Dried Tomato Aioli

### Ingredients:

- 1 package (1 1/2 to 1 3/4 pounds) peppercorn-flavored beef filet of sirloin
- 3/4 cup mayonnaise
- 1/4 cup finely chopped oil-packed dried tomatoes
- 1 tablespoon prepared balsamic vinaigrette
- 1 package (5 to 6 ounces) mixed baby greens
- 3 tablespoons prepared balsamic vinaigrette
- 1 loaf French bread (approx. 24 x 4 inches)

Makes: 4 servings.

Prep Time: 10 minutes

Grilling Time: 15 minutes



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### Directions:

1. Preheat grill to medium.
2. Cut beef roast lengthwise in half.
3. Place beef on grid and grill, uncovered, 13 to 15 minutes for medium rare to medium doneness, turning occasionally.
4. Meanwhile combine mayonnaise, tomatoes and 1 tablespoon vinaigrette in small bowl; mix well.
5. Combine greens and 3 tablespoons vinaigrette in large bowl; toss.
6. Cut bread horizontally in half.
7. Carve beef into 1/4-inch thick slices.
8. Arrange greens on bottom half of bread; top with beef, then with mayonnaise mixture (aioli).
9. Cover with top half of bread; cut crosswise into 4 sandwiches.
10. Serve.

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Recipe and photo courtesy of The Beef Checkoff.

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