



Raider Red Meats

Simple, Sweet Garlic Steak Sandwiches

Ingredients

2 beef clod tenders (petite tender)

around 8 to 12 ounces

2 medium garlic cloves

2 tsp vegetable oil

½ cup mayonnaise

4 tsp cracked black pepper

Salt

1 loaf sourdough or French baguette,
cut crosswise into 4 equal pieces.

Serve with oven roasted parsley potatoes
and your favorite vegetable.

Instructions

Heat oven to 400F. Cut ¼ inch of the stem end of the garlic head, exposing gloves. Place, cut side up, in center of aluminum foil, drizzle with oil. Fold up edges and seal tightly. Place on metal baking sheet. Roast 40 to 50 minutes or until garlic is very soft and lightly browned. Cool slightly. Squeeze cloves from skins into bowl and stir in mayonnaise. Set aside.

Meanwhile, press pepper evenly into beef roasts. Place roasts on grill on medium heat. Grill covered 14 to 18 minutes for medium rare to medium degree of doneness, turning occasionally.

About 5 minutes before roasts are done, cut each bread piece in half to form sandwich rolls. Toast cut side on grill then spread 1 tablespoon garlic mayonnaise on the bottom half.

Transfer roasts to carving board, let stand 5 minutes. Carve roasts across the grain into thin slices. Season with salt if desired.

Divide roast evenly over bottom roll. Top with remaining garlic mayonnaise.

The Beef Clod is a tender, juicy muscle that rests on the shoulder near the top blade in the chuck, the Petite Tender offers versatility and upscale plate presentation similar to beef tenderloin (filet mignon). The cut is more moderately priced than other cuts of similar quality and tenderness. As with all beef, the Petite Tender is an excellent source of protein, phosphorus, selenium, vitamin B12 and zinc, and good source of iron, niacin, riboflavin and vitamin B6.