

Dusted Chicago Steak Grinder



2 servings



10 minutes

INGREDIENTS

- 2 Hoagie Rolls
- 12oz shaved ribeye
- [Dusted Seasoning](#)
- 8oz bag shredded cheddar cheese
- ½ large yellow onion
- 4oz shredded mozzarella cheese
- ½ cup mayo
- Juice from ½ fresh lemon
- 1 large garlic clove

DIRECTIONS

1. To make this easy garlic aioli sauce, mix mayo, lemon juice, and garlic in a bowl using an emersion blender and set aside
2. Slice the hoagie rolls in half, put on the grill while its heating to get a night light toast on the rolls, then set aside
3. Turn the flattop grill to medium-high and let heat up for at least 10 minutes
4. Slice mushrooms and onions very thin and throw on a flattop grill together to caramelize for 10 minutes, flipping every few minutes, then remove from grill and set aside
5. Throw shaved ribeye on a flattop grill and season generously with Dusted Seasoning
6. Chop up the meat the best you can while flipping it and cooking all the way through. The cooks fast so move quickly
7. Once the meat is browned, separate it into two even piles on the grill, and make those piles into a long shape that mirrors the size of your hoagie roll
8. Pile the mushroom and onion mixture on top of the meat that is still on the grill

Dusted™

9. Sprinkle shredded mozzarella cheese on top of both meat piles and close the grill lid to let the cheese melt for 2 minutes
10. While the cheese is melting spread the garlic aioli all over the toasted hoagie rolls
11. Open the grill and put the open hoagie roll directly on top of each pile then use a flipper to get underneath the entire thing to flip it up to make the perfect Chicago steak grinder