

Brie, Steak & Arugula Sandwiches

Ingredients:

- 1/2 pound New York strip steak
- 6 ounces sliced Fromager d' Affinois cheese or your favorite double or triple cream Brie cheese
- 4 ounces baby arugula
- 2 ounces black truffle butter
- 2 Francese deli rolls, cut in half
- Kosher salt and freshly ground pepper

Directions:

1. Preheat the grill and sprinkle the steak with salt and pepper.
2. Grill the steak for 4 to 5 minutes per side for medium rare. Remove from the grill and set aside.
3. Slice the deli rolls open-faced and toast.
4. Spread a generous amount of truffle butter on each side of each roll.
5. Thinly slice the steak into thin strips and evenly divide among the 4 rolls.
6. Place the slices of Brie on top of the steak, followed by a generous handful of the baby arugula.
7. Close the sandwiches together, serve and enjoy!

*Swap out the truffle butter with homemade sage butter. Melt 6 ounces of unsalted butter in a small pan and add 8 fresh sage leaves. Sprinkle with Kosher salt. Pour into a small glass bowl and place in the refrigerator for 30 minutes.

