WASTE LESS, TASTE MORE 013

Give Extra Steak a Sandwich Worth Making



A GOOD DINNER CAN LEAD TO AN EXCELLENT LUNCH.

Steak remaining after a dinner party can become a sandwich with caramelized onions, mustard, or horseradish cream. Slice it thoughtfully and build a combination that complements the meat.

1 Slice across the grain

Identify the direction of the muscle fibers and cut thinly across them. Remove any tough gristle as you work.

Why: Thin slices cut across the grain are easier to bite through in a sandwich.

2 Choose a few complementary ingredients

Try cooked onions and mustard, arugula and horseradish cream, or roasted peppers and a little cheese.

Why: A focused combination gives the steak room to stand out.

3 Assemble for comfortable eating

Spread the bread evenly, distribute the steak, and keep slippery toppings manageable. Cut the sandwich neatly before serving.

Why: A beautiful sandwich should hold together when someone takes a bite.

KITCHEN NOTES

Serve it chilled if you like

Properly refrigerated cooked steak can be used cold in a sandwich, avoiding another round of cooking.

Use extra dinner components

Roasted onions, mushrooms, or a suitable sauce from the original meal may already provide the toppings.

Give lunch a plate

Serve the sandwich with a small dressed salad or a few pickles.

THE PLATING MINDSET

Treat the sandwich as a planned meal, with the same attention to flavor, proportion, and presentation as dinner.