

Tiefenthaler's Mexican Style Rib Eye Steak Sandwich

Ingredients

- 4 Tiefenthaler's Rib Eye Steak Sandwich (1/4")
- 1/2 cup Tiefenthaler's Green Chili Salsa (drain some of the juice out if you want)
- 1/2 cup sour cream
- John's Ultimate Steak Rub
- Lettuce Leaves
- 4 Hoagie Style Buns, (buttered & toasted on the grill optional)



Method

Mix up the salsa and the sour cream to make sandwich spread. Season both sides of the rib eye steak sandwiches with John's Ultimate Steak Rub. Grill steaks over medium heat for 6—7 minutes; turn once after 4 minutes. Top the buns with the sandwich spread and with a couple of pieces of lettuce. Next add the sizzling steak and enjoy!

These make a great backyard BBQ steak and perfect for tailgating!

If you have our Cheese & Jalapeno Dip Mix you can add 2 teaspoons of the dry mix to the sandwich spread for a bit more spicy flavor.

