

STEAK ROLLENDELI

“Eat Your Heart Out”

8 LB. Boneless Sirloin Steak (when your butcher says something about a roast, as in “Sirloin tip maybe?” - the response is an emphatic NO... the word roast is not operative here. Point at the row of Delmonicos or New York strips and tell him that you want the cut from which those come.)

3 Lg. Containers of table salt
4 pounds of butter
several loaves of good white bread

Remove any excess fat (there shouldn't be much) and place the meat in a shallow roasting pan.

Cover it completely with salt, hiding as much of the meat as you possibly can..... It should be a thick layer of salt.....DO NOT rub it in.

Place the sirloin under a preheated broiler for 25 minutes.

After the sirloin is done on one side, remove it from the broiler. The layer of salt will have hardened into a shell-like crust and will come off in a few large pieces. Remove carefully and discard.

Turn the sirloin over and again cover with salt. Return to the broiler for another 25 minutes.

While the sirloin is broiling on the second side, melt the butter in a kettle.... keep it warm, but don't let it burn.

Slice your bread into half-sandwich size pieces and stack near the cutting board.

Remove sirloin from the broiler, again, carefully remove salt crust.

Cut the meat into 5 or 6 chunks and drop them in the kettle of simmering butter.

Let it sit a couple of minutes. Remove a chunk at a time from the butter, slice and place on bread to serve.