

Our State eats

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Grilled Steak & Cheese Subs

Yield: 6 sandwiches.

- ¼ cup vegetable oil**
- 1 tablespoon hot sauce**
- 2 cloves garlic, minced**
- 2 tablespoons soy sauce**
- 2 tablespoons Worcestershire sauce**
- 1 teaspoon salt**
- ½ teaspoon ground black pepper**
- 1 lemon, halved**
- 1 (2-pound) London broil or flank steak**
- 2 tablespoons unsalted butter**
- 1 large yellow onion, thinly sliced**
- 1 red bell pepper, cored and thinly sliced**
- 6 Italian sandwich rolls**
- 12 slices provolone cheese**

In a large resealable bag, combine vegetable oil, hot sauce, garlic, soy sauce, Worcestershire sauce, salt, and black pepper. Squeeze juice from both lemon halves into bag. Add the squeezed lemons, too. Place steak into bag and securely seal, squeezing out as much air as possible. Place bag in a baking dish and refrigerate overnight.

Remove marinated steak from refrigerator. Preheat grill to medium-high heat (about 450°). Remove steak from bag and pat dry with paper towels.

Place steak on grill and cook for 4 to 6 minutes per side for medium-rare, or until it reaches your desired doneness. A meat thermometer should read 135° for medium-rare.

Remove steak from grill and let rest for 10 minutes on a cutting board, covered loosely with foil.

While the steak rests, in a large skillet over medium heat, melt butter.



Add onion and bell pepper and cook until softened and slightly caramelized. Remove from heat.

Once rested, thinly slice steak against the grain.

Slice rolls horizontally and lightly toast them on grill if desired. Spread any preferred sauce or condiment in rolls.

Layer steak slices, onions, and peppers on the bottom half of each roll. Top with 2 slices of cheese and top half of roll.

Place sandwiches back onto grill over low heat, cover, and cook until the cheese is melted.

Slice sandwiches in half, wrap each half in foil or butcher's paper, and serve on platter or tray.

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