

GRASS RUN FARMS INSIDE ROUND OPEN FACED SANDWICH

Served with fried pickles and dipping jus

4 servings

Credit - Chef Sean Leone

INGREDIENTS

Inside Round

2 lbs.	Grass Run Farms Inside Round
	lemon pepper seasoning, to taste
1	long Italian loaf or batard sourdough loaf
1	garlic Boursin cheese puck
3	medium white or yellow onions, sliced
3 T.	olive oil
3 T.	Dijon mustard
	salt and pepper, to taste
1/2	lemon, juiced
	arugula or watercress
3 T.	fresh thyme, minced
3 T.	fresh rosemary, minced
3 T.	fresh chives, sliced

Fried Pickles

2 cups	dill pickle chips
1 cup	flour
	salt and pepper, to taste
1	egg
1/2 cup	buttermilk
2 cups	panko breadcrumbs, finely crushed
1 tsp.	cayenne
1 tsp.	garlic powder
1 T.	dried dill
	fresh chives for garnish
	salt, to taste
	oil for frying
	buttermilk ranch dressing

Inside Round

1. Remove the meat from the refrigerator and let it come to room temperature, about 15–30 minutes.
2. Set the oven to 375°F.
3. Dry the meat, then rub with mustard, lemon pepper, salt, and fresh herbs.
4. Heat a large cast-iron pan over medium heat.
5. Caramelize the onions with olive oil and season with salt and pepper.
6. Set the onions aside.



7. Sear all sides of the meat in the same pan over medium heat, adding more oil as needed.
8. Place the meat on a sheet tray lined with parchment paper and fitted with a roasting rack. Cook until the internal temperature reaches 135°F.
9. Let rest for 5–10 minutes.
10. Cut the bread in half or slice the Italian loaf on a long diagonal. Drizzle with olive oil and place oil-side down on the grill until golden brown. Remove.
11. Slice the meat 1/4-inch thin and set aside.
12. Assemble by topping the bread with Boursin cheese, the reserved onions, sliced meat, and arugula with a squeeze of lemon.

Make the Fried Pickles

1. In a large bowl, mix the flour, salt, and black pepper. Place the pickle chips in the bowl and toss until well coated.
2. Mix the egg with the buttermilk in a separate bowl.
3. Place the panko on a plate and mix in the cayenne and dried dill.
4. In batches, dip the floured pickles into the egg mixture, then lightly dredge in the panko.
5. Place the breaded pickles on a large sheet tray.
6. In a large, heavy skillet, heat 1/2 inch of oil over medium heat until it reaches 375°F. Cook the pickles until golden brown, turning once. Work in several batches and drain on paper towels.
7. Serve with buttermilk ranch dressing and garnish with fresh chives.