

Feast with the Fam: Family-Style Striploin Steak Sandwich

Get ready for a meat lover's dream with this giant steak sandwich recipe! Made with three juicy [grass-fed strip loin steaks](#) from Nutra Farms and loaded with melted cheddar and Swiss cheese, this sandwich is perfect for sharing with friends and family.

And don't forget about the zesty horseradish sauce that takes it to the next level. As always, we're committed to using high-quality, locally-sourced ingredients that not only taste great but are good for you too.

Instructions for Family-Style Striploin Steak Sandwich:

- 3 Nutra Farms [grass-fed strip loin steaks](#)
- 1 large crusty loaf of bread (sourdough or farmhouse style)
- 1 cup shredded cheddar cheese
- 1 cup shredded Swiss cheese
- 2 tbsp olive oil
- 1/2 cup mayo
- 2 tbsp horseradish
- 2 tbsp mustard



Instructions for Family-Style Striploin Steak Sandwich:

1. Preheat a charcoal grill to medium-high heat.
2. Season the strip loin steaks with salt and pepper, then grill them to medium-rare over the charcoal for about 5-6 minutes per side.
3. While the steaks are cooking, slice the loaf of bread in half lengthwise and drizzle lightly with olive oil.
4. Grill the bread on the grill grates, cut side down, until toasted and lightly charred.
5. Flip the bread over and top each half with shredded cheddar and Swiss cheese.
6. Let the cheese melt over the bread, then remove both halves from the grill.
7. Let the steaks rest for a few minutes, then thinly slice them.
8. Pile the sliced steak on top of the cheesy bread.
9. Mix together the mayo, horseradish, and mustard to make the horseradish sauce.
10. Drizzle the horseradish sauce over the top of the steak.
11. Slice the giant steak sandwich into large pieces and serve hot.



Final Thoughts:

We hope you enjoyed this giant steak sandwich recipe and are inspired to try it out for your next gathering. With Nutrafarm's [grass-fed strip loin steaks](#) and locally-sourced pantry staples, you can create delicious and nutritious meals that everyone will love.

Don't forget to share your creations with us on social media and check out our other recipe blog posts for more tasty ideas!