

Gaucha Cowboy Steak Sandwich

Some recipes feel a little more special than the rest, and this steak sandwich is one of them. My husband and I set out to create the ultimate steak sandwich, and we landed on the one ingredient that makes this recipe unforgettable: a spread that combines chimichurri and creamy horseradish. It's fresh, creamy, bold, and the perfect complement to juicy grilled steak, caramelized onions, and melty cheese. I'd consider this an **Eclectic Host Reserve** recipe because it's everything I want in a truly exceptional steak sandwich.

Author: Cassie Roberts | Time: 1.5 hours | Servings: 4

Ingredients

For the Chimi The Horse Sauce*

- ¼ cup italian parsley, finely chopped
- ½ small shallot, minced
- 1 clove garlic, minced
- ¼ teaspoon smoked paprika
- ¼ teaspoon oregano
- ¼ teaspoon red pepper flakes
- 2 teaspoons red wine vinegar
- ¼ cup olive oil
- 2 tablespoons creamy horseradish
- ¼ cup sour cream
- ¼ cup mayonnaise

For the caramelized onions

- 2 medium yellow onions, thinly sliced
- 2 tablespoons olive oil
- 2 teaspoons balsamic vinegar
- ¼ teaspoon salt

For the Steaks

- 2 New York strip steaks
- Salt & Pepper

For Assembly

- 4 ciabatta buns,
- Butter, for toasting
- 4 slices provolone cheese
- Arugula, for serving

Instructions

1. **Prepare the Chimi The Horse Sauce.** Combine all ingredients in a bowl and mix well to combine. Refrigerate until you are ready to assemble the sandwiches.
2. Remove the steaks from the refrigerator and allow them to come to room temperature for about 1 hour before grilling.*
3. **Caramelize the onions.** Place the thinly sliced yellow onions in a large skillet on medium heat with the olive oil. Once the onions start to become translucent, reduce the heat to medium-low. Cook for about 50 minutes or until the onions are soft and golden brown. Finish by mixing in the balsamic vinegar and salt. Cover to keep warm and set aside until serving.
4. Preheat your grill to cook the steaks.
5. **Prepare the steaks.** Season both sides generously with salt and pepper. Grill to your desired doneness.
6. Allow the steak to rest for 5-10 minutes before thinly slicing against the grain.
7. While the steaks are resting, butter and toast ciabatta buns.
8. Spread the Chimi The Horse Sauce on each side of each ciabatta bun. Assemble the sandwiches by adding the steak, provolone, caramelized onions, and arugula. Serve immediately.

Notes

*While we highly recommend making our Chimi The Horse sauce from scratch, you can make this recipe a little easier by buying pre-made chimichurri from the refrigerator section at your local grocery store. Avoid shelf-stable chimichurri- you want it to be as fresh as possible.

*Letting your steak sit at room temperature for about an hour helps it cook more evenly, so the outside doesn't overcook before the center reaches your desired doneness.