

# Tim Farmer's Country Kitchen

## STEAK HOAGIES W/ DIPPING SAUCE

*Eye of round*  
*Olive oil*  
*Bourbon Smoked Sea Salt*  
*Garlic Powder*  
*Pepper*

Coat meat with olive oil and cover with seasonings. Brown in hot skillet on all sides. Place in Traeger grill at 450 degrees for 90 minutes (or until internal temperature is what you desire). Remove from grill, cover with foil and let rest for 10 minutes.



*1 tablespoon butter*  
*Peppers, cut in slices*  
*Onions, cut in slices*  
*Salt and pepper*

In same pan meat was browned in, cook peppers and onions with butter. Season with salt and pepper. Cook until soft. Remove from pan.

### ***Dipping Sauce***

*1 cup beef broth*  
*¾ tablespoon beef bouillon*  
*½ teaspoon dried minced onion*  
*1/3 cup red wine*  
*1 ½ tablespoons red currant jelly*

Add all ingredients to same pan meat and peppers were cooked in. Cook until sauce reduces and thickens a bit. Pour in bowl for dipping.

*Hoagie bun*  
*Horseradish*  
*Provolone cheese*

Slice meat thin and place on hoagie bun with peppers, horseradish and cheese.

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