



**Schlafly Pale Ale** is a Midwest standard that pairs with flavors of the world. It's simple enough, yet complex and robust. Faint bitterness and a bready backbone make it a companion for this distinctive steak sandwich!

## Flank Steak Banh Mi

Total Time: 35 minutes plus marinating • Serves: 4

- ½ cup Schnucks apple cider vinegar
- 3 tablespoons Schnucks canola oil
- 2 tablespoons chili garlic sauce
- 1¼ pounds Certified Angus Beef® flank steak, trimmed
- 1 package (16 ounces) Schnucks mini loaves
- 6 tablespoons Schnucks real mayonnaise
- 2 jalapeño peppers, thinly sliced
- 1 cup thinly sliced cucumber
- 1 cup loosely packed fresh cilantro sprigs
- ½ cup pickled carrots (see recipe below)
- ½ cup thinly sliced daikon radish

In small bowl, whisk together vinegar, oil and chili garlic sauce. Place steak in large zip-tight plastic bag; pour vinegar mixture over steak. Seal bag, pressing out excess air; refrigerate at least 2 hours or up to 8 hours.

Prepare outdoor grill for direct grilling over medium-high heat. Remove steak from marinade; discard marinade. Place steak on hot grill rack; cover and cook 12 minutes or until internal temperature reaches 140°F for medium-rare, turning once halfway through cooking. Let steak stand 5 minutes before slicing.

(Internal temperature of steak will rise 5° to 10°F upon standing.)

To serve, cut each loaf of bread lengthwise in half but do not cut all the way through; spread cut sides of bread with mayonnaise. Thinly slice steak across the grain; fill bread with steak, jalapeños, cucumber, cilantro, pickled carrots and daikon radish. Cut each sandwich crosswise in half to make 4 sandwiches.

*Each serving: about 673 calories, 26 g total fat (14 g saturated), 87 mg cholesterol, 1093 mg sodium, 75 g carbohydrate, 4 g fiber, 7 g sugars, 44 g protein*

> Cook's Wisdom

*Try grilling with Weber® Sauces and Seasonings.*

## For Pickled Carrots

Cut 4 medium carrots into matchsticks; place in small bowl. Heat ½ cup Schnucks apple cider vinegar, ⅓ cup water, ¼ cup Schnucks granulated sugar, 1 tablespoon salt, 1 teaspoon whole black peppercorns, 2 garlic cloves and 1 bay leaf to boiling over high heat; pour over carrots. Cover and refrigerate up to 6 days.