

Chivito

Kaiser rolls
Mayonnaise
Boston lettuce leaves, rinsed and patted dry with paper towels
Bacon, cut in half crosswise
Steaks, each 3 to 4 ounces and cut or pounded 1/4 inch thick
Coarse salt (kosher or sea) and freshly ground black pepper
Jack or mild cheddar cheese slices
Eggs
Ripe tomato, thinly sliced

Step 1: Set up the grill for two-zone grilling (medium and medium-high) and preheat. Brush and oil the grill grate. Lightly toast the cut sides of the Kaiser rolls over medium heat. Spread the cut sides of the rolls with mayonnaise. Line the bottom half of each with lettuce leaves.

Step 2: Put the bacon strips in a cast iron skillet and cook over medium heat until the fat has rendered and the bacon is crisp and golden brown. Transfer the bacon to a folded paper towel to drain, but leave the skillet on the heat. Place 2 strips of bacon on each sandwich on top of the lettuce.

Step 3: Season the steaks with salt and pepper. Grill over medium-high heat until cooked to taste: 2 minutes per side for medium. Place the steaks on the sandwiches and top with cheese.

Step 4: Crack the eggs into the skillet and fry in the bacon fat until crisp and browned, 2 minutes on the first side, 1 minute on the second side. Slide the eggs onto the cheese.

Step 5: Top the eggs with the tomato slices and a little more salt and pepper. Close the sandwiches and cut in half for serving.

