



CURTIS' STEAK SANDWICHES WITH CARAMELIZED ONIONS & CHEDDAR

Serves: 6

Prep Time: 25 Minutes + 1-Hour Chilling Time

Cook Time: 35 Minutes

INGREDIENTS

2 Tablespoons Olive Oil
2 Large Onions (About 1¾ Lb Total), Thinly Sliced
4 Sprigs Fresh Thyme
2 Garlic Cloves, Finely Chopped
½ Cup Freshly Grated Fresh Horseradish
¼ Cup Mayonnaise
¼ Cup Sour Cream

For the Sandwiches:

3 New York (Top Loin) Steaks (Each About 12 Oz. And 1-Inch Thick)
Salt And Pepper, For Seasoning
5 Tablespoons Olive Oil
12 Half-Inch Thick Slices Sourdough Bread
8 Ounces Sharp Cheddar Cheese, Thinly Sliced
2 Bunches Arugula, Tough Stems Removed

INSTRUCTIONS

When I was a kid, my dad would take us for fish and chips every Friday night - the only other thing that you can buy at an Australian fish and chips shop is a steak sandwich, and I would have a dilemma every week about which to order. That's why I put both recipes in this book! These days I like to make sandwich with Cheddar, beef, and horseradish sauce. They're a terrific trio and caramelized onions cap this off.

To Caramelize Onions and Make Horseradish

Sauce: Heat large heavy skillet over medium-high heat. Add oil, then add onions and thyme; sauté 15 minutes, or until onions are golden brown. Add garlic and sauté 2 minutes, or until beginning to soften. Remove thyme stems. Season with salt and pepper. Remove from heat. In bowl, mix horseradish, mayonnaise, and sour cream. Season with salt and pepper.

To Make Sandwiches: Season raw steaks with salt and pepper and coat with 1 tablespoon of oil. Barbecue steaks over medium-high heat 3 minutes per side for medium-rare doneness. Transfer steaks to carving board and rest 5 minutes.

Brush both sides of bread slices with 4 tablespoons oil. Barbecue on one side 2 minutes. Turn bread over and divide cheese among 6 slices. Close BBQ hood and cook until cheese melts, about 2 minutes. Spread 1 tablespoon horseradish sauce over each of the 6 slices without cheese.

Trim fat and sinew from steaks, then thinly slice steaks across grain. Divide steak among sauce-topped bread. Top with onions, more sauce, arugula, and remaining bread slices, cheese side down.

Curtis' Kitchen Tip:

Onions and horseradish sauce can be made up to 1 day ahead, covered separately, and refrigerate onions before serving.