



GRILLED BEEF SANDWICH WITH ONION JAM

This is no ordinary “kiddie” grilled cheese sandwich. No, m’am. Crispy ciabatta, gooey cheese, and delicious caramelized onions!

Doesn’t that sound like a heavenly sandwich? When I look to make a sandwich to wow my friends and family this sandwich is a definite crowd pleaser!

INGREDIENTS:

2 tps	SCS Spreadable Butter
2 slices	SCS Cheese Slices
1	Beef Strip Loin (about 120gm)
1	Ripe Tomato
1	Ciabatta Loaf
1	Large Onion (Thinly sliced)
1 tbsp	GOURMET Extra Virgin Olive Oil
1 tsp	Garlic (Chopped)
1 tsp	Dried Thyme

Salt & Pepper (To taste)

1. Prepare the onion jam first. In a frying pan, add the oil, onions and dried thyme, cooking gently over low heat. Stir frequently to prevent burning. If the pan gets too dry, add in 1 tbsp of water whenever necessary.
2. When the onions turn a rich brown colour, add in the garlic and cook until fragrant. Season to taste.
3. Pan-sear the beef until it achieve desired doneness.
4. Slice the ciabatta in half lengthwise.
5. Spread the ciabatta with the SCS spreadable butter and assemble the sandwich. Spread a layer of the onion jam first, followed by the tomato, beef, and cheese.
6. Cover with the top of the ciabatta. Toast in a sandwich press.

TIP!

If you do not have a sandwich press use a non-stick pan heated on medium heat. Just place the sandwich in the pan and press down flat until the crust is crispy. Turn and toast the other side.