

MINI OPEN-FACED STEAK SANDWICHES ON GARLIC BREAD WITH CARAMELIZED ONIONS, AND PARSLEY OIL

Source: Grill It! With Bobby Flay

Prepared by: Kimi O'Dell Nelson, October 2016

Serves: 4-6

1 (16 oz.) boneless ribeye steak
2 tablespoons olive oil
Kosher salt and freshly ground black pepper
10 tablespoons (1 ¼ sticks) unsalted butter, at room temperature
6 cloves garlic, roasted, peeled and mashed

12 (1/2 inch thick) slices French bread
6 (1/4 inch thick) slices aged provolone cheese, halved lengthwise
Caramelized onions (see recipe)
Parsley Oil (see recipe)

Prepare the garlic butter, caramelized onions and parsley oil in advance.

Twenty minutes before grilling, remove the steak from the refrigerator and let sit, covered at room temperature.

Heat your grill to high.

Brush the steak on both sides with oil and season with salt and pepper. Place on the grill and cook until golden brown and slightly charred. 4 to 5 minutes. Turn over and continue to grill for 6-7 minutes for medium rare.

Transfer the steak to a cutting board, tent loosely with foil, and let rest 5 minutes. Slice into ¼ inch thick slices.

While the steak is resting, brush one side of each of the bread with 1 tablespoon of the butter and place on the grill, butter side down. Grill until golden brown, about 1-2 minutes, turn over, top with cheese and grill for 30 seconds more until the cheese melts and remove from grill.

Place the garlic bread on a platter and top with some of the caramelized onions and a few slices of the beef. Drizzle with the parsley oil.

Kimi's Notes: BEST DISH I MADE ALL YEAR! This was the most well received and one of the easiest I made all year. Will be doing for many years!

Caramelized Onions:

2 tablespoons olive oil
2 tablespoons unsalted butter
3 large Spanish onions, peeled, halved and thinly sliced
1 tablespoon balsamic vinegar

Heat the oil and butter in a large saute pan on the grates of the grill or on a stovetop over medium heat. Add the onions and cook, stirring occasionally, until soft and caramelized, 35 to 40 minutes. Add the vinegar and season with salt and pepper. The onions can be covered and refrigerated for up to 1 day. Reheat before serving.

Parsley Oil

¼ cup finely chopped fresh flat-leaf parsley leaves
½ cup extra virgin olive oil
Kosher Salt and freshly ground black pepper

Mix together the parsley and oil in a small bowl and season with salt and pepper. The parsley oil can be covered and refrigerated overnight. Bring to room temperature before serving.



