



STEAK SANDWICHES W/BORDEAUX CHERY OR HICKORY BALSAMIC GLAZE

featuring BORDEAUX CHERRY-OR-HICKORY BALSAMIC VINEGAR

SERVES 2

- 1/2 lb Deli roast beef,
or any sliced beef
- 1/2 c Caramelized onion
(1 large raw onion)
- 2 T Lime juice
- 2 French rolls or baguettes
- 4 slices Gruyère cheese
- 1 t Kosher or Sea salt
- 2 t Fresh cracked black pepper
- 4 T Extra Virgin Olive Oil
- 4 T Bordeaux Cherry
Balsamic Vinegar (or equally
yummy, Hickory Balsamic)



DIRECTIONS ON BACK SIDE

Recipe by Amber Hickerson

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THE OIL & VINEGAR BAR AT CANNON BEACH • 139 W 2ND SUITE 2, CANNON BEACH OR 97110 • 503-436-4148



DIRECTIONS

SERVES 2

Julienne onion and cook over medium heat in a sauce pan with 2 T of the olive oil and some salt until deep golden brown and tender, about half an hour to 45 min. Set aside.

Slice and toast French rolls.

In a sauté pan or flat top, heat meat with remaining olive oil until it starts to brown a bit, add lime juice, remaining salt, pepper. At the end, toss in caramelized onion and drizzle in Balsamic and just heat through.

Add meat mixture to toasted rolls and top with Gruyère cheese.

Place under broiler for 30 seconds to melt cheese.



ENJOY!

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