

Cooking With Rania

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Tuscan Grilled Cheese and Filet of Beef Sandwich with Red Onion Jam

INGREDIENTS

Red Onion Jam:

3 - 4 tablespoons olive oil
1 large red onion, sliced
¼ cup brown sugar
¼ cup red wine vinegar
3 tablespoons water

Grilled cheese sandwiches:

1 pound piece of filet mignon ~ grilled rare and sliced thin
½ pound Gorgonzola ~ crumbled
4 tablespoons butter, softened
1 loaf rustic Italian bread, sliced

DIRECTIONS

Heat the olive oil in a large skillet over medium-low heat. Add the onions and cook until soft and translucent about 10 to 15 minutes. Add the sugar, red wine vinegar and 3 tablespoons water and cook until the liquid is reduced completely and the onions are caramelized, about 10 minutes. Set aside.

Butter the outside of each slice of bread and arrange, butter side down, on a sheet pan. Put 1 piece of gorgonzola onto the buttered bread, and top with thinly sliced filet mignon. Top with a heaping tablespoon of the onion jam. Top with equal amounts of Gorgonzola. Cover it another slice of bread, buttered side up. Repeat with remaining ingredients.

Heat a large skillet over medium-low heat. Put the sandwiches into the skillet and cook until the bread is toasted and golden and cheese is melted, about 4 minutes per side. Slice each sandwich in half and serve.

Serves: 4