Oklahoma Cooks

Left-over Steak Sandwich Originally aired 2/11/12
(Serves 2)

**Ingredients:**
- 2 Tb. canola oil
- 1 small onion, cut in half, sliced ¼ inch
- 2 Tb. mayonnaise
- 1 tsp. Dijon mustard
- 1 tsp. prepared horseradish
- 1 tsp. thyme, fresh and chopped
- 4 - ½ inch slices of Prairie Thunder Ciabatta
- Extra virgin olive oil
- 8 oz. left-over steak cut into ¼ inch slices
- Salt and pepper to taste
- 4 slices gruyere cheese

**Equipment needed:**
- 8 inch sauté pan
- mixing bowl
- Panini press
Instructions:
1. Preheat an 8 inch sauté pan on medium high heat. Add the canola oil and then the onion. Do not move the onions for the first 3 to 5 minutes. Reduce the heat to medium low and stir the onions. Continue to cook the onions on medium low until they caramelize. This will take about 30 to 45 minutes.
2. In a small mixing bowl, combine the mayonnaise, mustard, prepared horseradish, and thyme. Mix evenly and set aside.
3. Preheat a Panini machine or grill pan on medium. Brush the bread slices with extra virgin olive oil on all sides. Divide the steak between the two sandwiches evenly. Season with salt and black pepper.
4. Layer the cheese on the sandwiches on top of the meat. Divide the spread on the other side of the sandwiches and assemble.
5. Place the sandwiches on the Panini press and cook for about 5 minutes or until the sandwich is crispy and the cheese is melted. Enjoy!