



Print

Blue Cheese Steak Panini with Red Onion Jam

Blue Cheese Steak Panini with Red Onion Jam. A perfect leftover steak recipe or reason enough to grill steak just to make these exceptionally delicious sandwiches.

Course Lunch
Cuisine American
Keyword blue cheese, leftovers, steak

Prep Time 20 minutes
Cook Time 30 minutes
Total Time 50 minutes

Servings 2 or more sandwiches
Author Barry C. Parsons

Ingredients

For the Red Onion Jam

- 3 tbsp butter
- 6 large finely diced red onions
- 6 cloves minced garlic
- 1/2 tsp freshly ground black pepper
- 1/2 tsp salt
- 1/4 cup honey
- 1/4 cup apple cider vinegar
- 3/4 cup apple juice
- 1/2 tsp dry thyme

For the Paninis

- sliced rare beef steak
- red onion jam
- crumbled blue cheese
- dijon mustard
- butter
- ciabatta bread

Instructions

o prepare the Red Onion Jam

1. Add the butter, red onion and minced garlic to a medium sized pot.
2. Cook over medium low heat for about 20 minutes until the onions have reduced considerably and caramelized.
3. Add the pepper, salt, honey, apple cider vinegar, apple juice and thyme.
4. Simmer very slowly and reduce this mixture for another 20 minutes or more, until it reaches a jam-like consistency. Pay close attention to the jam, stirring often until practically all of the liquid boils off.
5. Serve warm or reheat a little at a tie in the microwave for a few seconds as needed.

6. This jam will last for several days in sealed container/s in the fridge or for much longer if you choose to make a large batch and follow proper canning/bottling procedures.
7. If keeping for longer than a week, use the canning method recommended by the jar manufacturer.

To prepare the paninis

1. Split the ciabatta bread horizontally and lightly butter the OUTSIDE of the bread.
2. Spread the inside of the bread with dijon mustard.
3. Add a layer of red onion jam followed by the sliced beef and crumbled blue cheese.
4. Place on a preheated panini press and cook for about 3-5 minutes or until the outside is golden and crispy and the cheese begins to melt.