

Grilled Steak Sandwich

<http://userealbutter.com/2009/11/17/grilled-steak-sandwiches-recipe/>

2 tsps vegetable oil
1 medium yellow onion, sliced thin
salt to taste (optional)
2 slices bread, buttered on one side (I like the sourdough)
1-2 slices cheese (I like the Swiss)
leftover steak, sliced thin

In a medium sauté pan, heat vegetable oil over medium-high heat. Add onions and sauté until translucent and golden (about 5-10 minutes depending on the heat and how impatient you are). Add a little salt if desired. Remove from heat and set aside. You can either use the same pan (cleared of onions) or another flat-bottomed pan and place a slice of bread, buttered-side down on medium heat. Layer the cheese evenly on the non-buttered side of the bread. Then layer the steak over the cheese. Top with onions and set the second slice of bread non-buttered side down on the sandwich. The cheese will begin to melt in a few minutes. Watch that the base bread doesn't burn during the cheese-melting phase. When the bread is crisp and golden, flip the sandwich to brown the other side and then serve. Makes one kickass sandwich.