

ROAST BEEF, SWISS ONION *and* GRUYÈRE BAGUETTE

Chef Regi Hise, Roth Käse USA Corporate Chef, Madison, Wisconsin

Yield: 2 servings

ingredients

- 1 tablespoon butter
- 2 medium yellow onions, thinly sliced
- ¼ cup Port or Madeira
- 1 medium baguette (approx. 12" – 14")
- 4 ounces **Grand Cru Gruyère**, sliced
- 8 ounces deli roast beef, shaved or thinly sliced
- 1 cup au jus or dark beef broth

method

- Preheat oven to 375° F.
- Over medium heat, sauté onions in butter until soft, lightly browned, and caramelized. Turn heat to medium-high, add Port or Madeira, and cook until liquid has almost evaporated. Set aside until service.
- Split baguette down the center, leaving loaf intact. Place **Grand Cru Gruyère** in bottom of baguette; top with roast beef and caramelized onions. Wrap baguette in aluminum foil and bake for 20 – 25 minutes until hot.
- For service, remove aluminum foil and slice baguette in half. Serve each portion with a small cup of hot au jus or beef broth for dipping.



“I’ll admit to being a little biased towards Gruyère, since I work with it everyday. I prefer Gruyère that is at least six months old (or more) because of the flavor. Gruyère on a Rubeen sandwich is delicious. For a ‘breakfast of champions,’ I melt Gruyère on hash browns with fried onions and green peppers, and I serve with fried eggs.”

**Rick Paulson,
Curing**