

# STEAK SANDWICH *with* HORSERADISH AND CHIVE HAVARTI

Chef Jeff Orr, Cocoliquot, Madison, Wisconsin

**Yield:** 2 servings

## *ingredients*

- 1 tablespoon vegetable oil
- 1 large red onion, sliced
- 2 tablespoons sherry vinegar
- Salt and pepper, to taste
- 2 tablespoons butter
- 2 crusty sandwich rolls, split, lightly toasted, and buttered
- 1 six-ounce top sirloin steak, grilled medium rare and sliced across the grain into ¼ inch slices
- 4 slices ***Ostenborg Horseradish and Chive Havarti***
- Cornichons to garnish

## *method*

- In a medium skillet, heat oil over medium-low heat and sauté onions until soft, lightly browned, and caramelized. Turn heat to medium-high; add vinegar, salt, and pepper. Cook until most of the vinegar has evaporated.
- Evenly layer bottom halves of rolls with steak and onions. Top with ***Ostenborg Horseradish and Chive Havarti***.
- Place sandwiches in a hot oven or under broiler until cheese is melted. Top with remaining rolls and garnish with cornichons.

***“Ostenborg Horseradish and Chive Havarti is delicious with crackers and pickled herring. It’s one of my favorites.”***

Vanessa Topp,  
Packaging Manager

***“Horseradish and Chive Havarti on a steak or roast beef sandwich is amazing – it melds perfectly with the flavor of the meat and adds a kick to the whole flavor experience.”***

Ian Plumbley,  
Sales