

Idiot's Kitchen Recipe – Ribeye Steaks with Caramelized Onion, Blue Cheese Sauce

Recipe from www.idiotskitchen.com



Ingredients:

2 Ribeye Steaks (8-10 ounces each)
2 Medium Sweet Yellow Onions, thinly sliced
Blue Cheese (gorgonzola, blue, etc.)
Butter (4 Tablespoons or ½ stick)
Small Redskin Potatoes
Milk, Cream or ½ and ½ for the potatoes
Asparagus
Olive Oil
Salt & Pepper

Cut the onion in half and slice in thin strips across the onion. Melt ½ stick of butter in a large pan over medium heat. Add the onions breaking them apart as they go into the pan. Cook on medium heat until the onions just begin to turn golden brown then turn the heat down to LOW. Continue to cook the onions (covering with a lid if they start to get dry) for about 30 minutes until brown, syrupy and caramelized. Add crumbled blue cheese to the onion mixture. Stir over medium heat to melt the cheese.

Cut the redskin potatoes in half, cover with water and boil for 20 minutes until tender when pierced with a fork. Smash cooked potatoes with butter and milk. Salt and pepper to taste.

Season the steaks with salt and pepper to taste. Grill to desired doneness. Cover with foil and allow the meat to rest (about 10 minutes) after cooking so that all juices are reabsorbed into the meat.

Season the asparagus with olive oil, salt and pepper. Cook on a grill 5-7 minutes until tender and slightly browned.

Serve steaks topped with caramelized onion blue cheese sauce, mashed potatoes & grilled asparagus.