

Oso Sweet Onion Recipe Cards

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Oso Sweet Onion Steak Sammies

PREP TIME 5 MIN. | SERVES 6-8

Here is a perfect dish to make before bedtime. The next day you wake up to an aroma that will romance you all day long. When temptation takes over you can dive in bread first. The meat will be oso tender and the onion soup heart-warming.

Ingredients

- | | | |
|----------|---|----------------------------|
| 1 | 2-3 pound Boneless Beef,
Sirloin, Flank, Rump
London Broil, Brisket, etc. | Water to Cover top of Beef |
| 2 | Oso Sweet Onions
(thick sliced) | |
| 1 can | Beef Consomme | |
| 1 cup | Sherry, White Wine, Brandy,
Red Wine, Beer (your choice) | |
| 2 tblspn | Rosemary (4, if fresh) | |

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Preparation

Combine all ingredients in a crock pot and boil on high for one hour, then reduce to low and cook for at least 8 hours, overnight is best. When you're ready, remove the beef and let rest for 30 minutes. Thinly slice against the grain and put back in crock pot. Serve slices of sweet onions and juicy beef with assorted bread and rolls pre-stuffed with cheese. Don't forget to dip that Sammie in the wonderful aromatic sweet onion soup.

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