



## Sweet Onion Soup Steak Sammies

- 1 2- 3 pound boneless beef, sirloin, flank, rump, London broil, brisket, etc. (look for what's on sale)
- 2 sweet onions, thick sliced
- 1 can Beef Consommé
- 1 cup your choice: sherry, white wine, brandy, red wine, beer
- 1 teaspoon thyme (2 if fresh)  
Water to cover top of beef

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. One hour before kick off, remove the beef and let rest for 30 minutes. Thinly slice against the grain and put back in crock pot. Serve slices of sweet onion & juicy beef with assorted breads and rolls pre-stuffed with cheese. (Aged cheddar, blue cheese or horseradish are my favorites.) For added fun add large sliced portabella mushrooms or toast the bread. Don't forget to dip that Sammie in that wonderful aromatic sweet onion soup.

For more go to [www.sweetonionsource.com](http://www.sweetonionsource.com)

