

Grilled Ribeye with Caramelized Onions and Blue Cheese



Ingredients:

2 Ribeye Steaks - Brush with olive oil, sprinkle with salt and pepper, set aside for 1 hour before grilling
1 blue cheese wedge - sliced - room temperature
2 sweet onions - large halved and sliced into ¼" slices
2 T olive oil
2 T butter
1 tsp honey
2 tsp balsamic vinegar
1 T fresh thyme
Salt and pepper



Preparation:

To caramelize onions - It takes about 20-30 minutes to properly caramelize onions, so allow enough time when prepping. Heat pan over medium, combine butter and olive oil and add sliced onions, thyme, pinch of salt and cook. Stirring occasionally. After about 20 minutes the onions will start caramelizing. Keep cooking and stirring occasionally for about 10 more minutes. Then add the honey and balsamic vinegar and cook for 5 more minutes. Spoon onions into serving bowl and set aside. Slice blue cheese into small slices or wedges, set aside.

After onions have cooked for about 15 minutes, heat grill to medium-high. Brush grates with oil. Grill steaks for 5-10 minutes per side. Internal temperature for medium rare is 125. Let steaks rest 5-8 minutes. The steaks can also be cooked on the stove in a heavy skillet and finished in oven.

To serve: Place Ribeye Steaks on a platter and serve with caramelized onions and blue cheese, serve immediately.

Serves 4

Serve with:

Kunde Family Estate Cabernet Sauvignon or Cabernet Sauvignon – Drummond