

## French Onion Steaks

**Serves 4. Total time: 45 minutes**

For the steak:

1 ¼ lb. ground chuck

¼ cup minced fresh parsley

2 tbsp minced scallions

1 tsp kosher salt

½ tsp black pepper

2 tbsp all-purpose flour

For the sauce: 1 tbsp olive oil

2 cups sliced onions

1 tsp sugar

1 tbsp minced garlic

1 tbsp tomato paste

2 cups low-sodium beef broth

¼ cup dry red wine

¾ tsp kosher salt

½ tsp dried thyme

Cheese toasts

Minced fresh parsley

Shredded Parmesan

COMBINE: ground chuck, ¼ cup parsley, scallions, salt and pepper. Divide evenly into four portions and shape each into 2/4 to 1-inch thick oval patties. Place 2 tbsp flour in a shallow dish; dredge each patty in flour. Reserve 1 tsp flour.

HEAT: oil in a sauté pan over medium-high heat. Add patties and sauté 3 minutes on each side, or until browned. Remove from pan.

ADD: onions and sugar to pan; sauté 5 minutes. Stir in garlic and tomato paste; sauté until paste begins to brown, about 1 minute. Sprinkle mixture with reserved flour; cook 1 minute. Stir in broth, wine, salt and thyme.

RETURN: meat to pan; bring sauce to a boil. Reduce heat to medium-low, cover, and simmer 10 minutes.

SERVE: steaks on cheese toasts with onion sauce ladled over. Garnish with parsley and Parmesan.

### Cheese Toast (**makes 4 toasts; total time 20 minutes**)

4 slices Italian baguette, cut diagonally (1/2 inch thick)

2 tbsp unsalted butter, room temperature

½ tsp minced garlic

Pinch of paprika

¼ cup shredded Swiss cheese

1 tbsp shredded Parmesan

Preheat oven to 400 degrees F. Place bread on a baking sheet. Combine butter, garlic and paprika; spread on one side of each slice of bread. Combine cheeses and sprinkle evenly over butter. Bake until bread is crisp and cheese is bubbly, 10-15 minutes.

Courtesy of Cuisine at Home magazine