

Second Place Adult: Jan Munson
Main Dish

Onion & Steak Stuffed Sourdough Bread

1 lb sirloin steak – thinly sliced
1 lb loaf sourdough bread
½ cup extra virgin olive oil
2 cloves garlic finely chopped
1 tsp chopped fresh rosemary chopped
1 pound sweet onions thinly sliced
¼ cup dry red wine
8 slices smoked provolone cheese
Salt & pepper

Preheat oven to 375 degrees

Slice ½" off top of bread. Save. Scoop out the loaf, leaving ½" shell. Cut into cubes. In a large skillet, heat 6 tbsp olive oil over medium heat. Stir in garlic & rosemary for one minute. Place the bread shell on a baking sheet and brush the inside with some of the seasoned oil. Add the bread cubes to the skillet and toss to coat with the oil. Transfer to the baking sheet surrounding the bread shell. Put the bread top on the sheet – cut side up. Bake till brown & toasted – 10 -15 minutes.

Meanwhile in the skillet, heat the remaining 2 tbsp olive oil over medium-high heat, add the onions – stirring till golden – about 10 minutes. Transfer mixture to a bowl. Add the steak to the skillet and season with salt and pepper – cook about four minutes. Add the wine and cook 2 minutes. Stir in the onions. Spoon half the steak-onion mixture into the bread bowl, top with half of the cheese and the croutons and layer the rest of the steak and onions, croutons and cheese and bake 3 minutes to melt the cheese. Top with Bread top – and slice into wedges.