

# CORNERED BEEF

## Grilled Cheese

with caramelized onions

Slow roasted tender corned beef served in a grilled cheese sandwich along with caramelized onions, bold and spicy mustard and plenty of melted cheddar cheese.

**Servings:** makes 1 sandwich

### Ingredients

1435635	1 tablespoon oil
2003762	1 medium onion, sliced
1415306	1 cup beef broth
1404466	1 teaspoon Worcestershire sauce
1403898	2 teaspoons bold and spicy mustard
1545664	1 tablespoon butter, room temperature
1648583	2 slices marble rye, lightly toasted
1530500	1/2 cup cheddar, shredded, room temperature
1604008	4 ounces cooked corned beef, warm

### Directions

- 1.Heat the oil in a pan over medium heat.
- 2.Add the onions and saute until tender, about 5-7 minutes.
- 3.Add 1/4 cup beef broth, cover and simmer until the liquid has mostly evaporated, about 15 minutes and repeat three more times.
- 4.Remove from heat and mix in the Worcestershire sauce and bold and spicy mustard.
- 5.On the flat top or griddle butter the outside of each slice of bread, sprinkle half of the cheese on the inside of one slice of bread, top with half of the onions, the corned beef, the remaining onions, cheese and finally the other slice of bread.
- 6.Grill until golden brown and the cheese has melted, about 2-4 minutes per side.

