

Crostini Topping

Beef with Onion Jam and Horseradish

Onion Jam

1 tablespoon extra virgin olive oil

2 cups sliced onions

2 tablespoons sugar

1/2 teaspoon soy sauce

2 tablespoons balsamic vinegar

2 tablespoons red wine (I used white because it was open)

2 tablespoons water

Heat olive oil in a skillet over medium heat. Add the onions and cook 5 to 8 minutes, until tender and translucent. Add the sugar and cook, stirring occasionally, for 15 to 20 minutes, until golden brown. Add all the remaining ingredients and cook, stirring often to avoid scorching, for 20 minutes or so, until thick and jamlike. The slower you cook it, the richer the jam will become. Store tightly covered in the refrigerator for up to 1 week.

Place on top of toasted crostini and top with a slice of beef. I grilled sirloin strips for the beef. Top with cream cheese mixed with bottled horseradish. Garnish with parsley.