

olivabella

slow food for your fast life

Sirloin Steak with Cipollini and Gorgonzola Butter

Certain flavors are just meant to go together, and this recipe highlights that.

- Grass-fed sirloin steak, if available. If not, corn-fed is fine also (grass-fed beef has a richer flavor than corn-fed beef)
- 1 tbs oliva bella Cipollini Agrodolci per steak
- 2 tsp unsalted butter per steak
- 1 tsp gorgonzola piccante per steak

Lightly salt & pepper steaks; then cook over grill to personal liking (medium-rare is wonderful). If you are not grilling, you can cook steak in a hot, very lightly oiled cast iron skillet.

Meanwhile, warm the cipollini (the microwave is fine for this – 45 seconds).

On low heat on stove, melt the butter and gorgonzola together. Be careful as it can burn very easily.

When steaks are done, dot with small spoonfuls of cipollini and drizzle melted gorgonzola-butter over top, serve immediately.

This would work with any cut of steak, and is equally delicious for hamburgers. With the hamburgers, however, omit the butter and simply place a slice of gorgonzola on the hot burger, instead of melting ahead of time, then top with cipollini.