

*Professional Division, Main Entrée Category*

**Steak Roulade with Caramelized Onions and Blue Cheese**

*Chef Robert B. Batie, Ft. Collins Marriott/Copper Creek*

Servings: 1

Ingredients:

- 1 8-10 ounce Colorado Shoulder Tender Steak or Top Sirloin
- 3/4 cup red onion Julienned thinly
- 1/4 cup olive oil
- 1/2 cup freshly cracked pepper
- 3 ounces Morning Fresh Dairy Colorado Blue Cheese, crumbled
- 3/4 cup Snowy Peaks Winery Merlot
- 1/2 cup Heavy cream
- 1/8 teaspoon paprika

Instructions:

1. In a small sauté pan over medium heat, cook onions with 1/4 cup olive oil until caramelized. Add 1/2 cup Merlot to onions, reduce until liquid is absorbed, then remove from heat. Let cool.
2. Butterfly the steak: Place it on a large sheet of plastic wrap with the short side nearest you. Holding your knife horizontally and using the tip of the blade, make little slices into one side of the meat, leaving 1 inch uncut. Open the steak like a book, cover it with plastic wrap, and pound it with a meat pounder until uniformly 1/4 inch thick. Feel the surface with your hand and pound any thicker spots. Turn the steak on the plastic so that the grain goes from left to right. Season with salt to taste.
3. Spread caramelized onion mixture and 2 ounces blue cheese evenly over the top of the steak.
4. Roll up the steak, enclosing the filling and close seam with toothpicks.
5. Roll the steak in the cracked pepper and sear in sauté pan over high heat; seam side down first then turn steak over to sear the steak completely.
6. Finish steak in oven at 350 degrees until it reaches the desired internal temperature (Recommended temperature – Medium, 140-145 degrees). Remove from oven and let rest, covered with foil, for 2-4 minutes.
7. While steak is cooking, heat heavy cream and remaining merlot over low heat until just simmering. Whisk in the remaining blue cheese and the paprika. Remove from heat and season with salt and pepper to taste.
8. Remove toothpicks and cut steak crosswise into 1 and 1/2 inch slices, creating spirals. Arrange on a plate and pool cream sauce around the steak.
9. Serve with roasted garlic mashed potatoes and steamed asparagus or whatever starch and vegetable combination you prefer.

Wine Pairing: Snowy Peaks Winery Merlot

