



Grown-Up Grilled Cheese (Swiss on Rye with Sweet and Sour Red Onions)

Comfort food with a bit of class! The rye bread gives it another taste dimension, but if you don't like caraway seeds, try this out with Challah or a chewy artisan bread. Great either way! This recipe is from The Smitten Kitchen Cookbook, by Deb Perelman.

Ingredients:

1 T. olive oil
1 T. unsalted butter
1 large red onion, halved and thinly sliced (about 2 cups)
2 tsps. brown sugar
1/4 tsp. salt
1 T. balsamic vinegar
freshly ground black pepper

For the sandwiches:

Four 1/2" thick slices of rye bread
2 T butter, softened
3/4 cup grated Swiss cheese (regular, gruyere, or emmentaler)

Directions:

The Onions: Heat the olive oil and 1 T. butter in a large skillet over medium-high heat. Add the onion, and saute for 5 minutes. Add the brown sugar and salt, lower the heat to medium-low, and cook another 10 minutes, stirring occasionally. Add the vinegar, and scrape any stuck onion bits from the bottom of pan with a spoon. Simmer for 1-2 minutes, until the onion mixture thickens, and season to taste with black pepper. Cool to lukewarm, or store in an airtight container in the fridge until needed, up to 5 days.

Assemble & Cook the Sandwiches: Generously butter once side of each slice of bread for the

outsides of your sandwiches. On a plate, arrange one slice butter-side down. Top with about 2 T. of the cooked onions and sprinkle with half the cheese. Arrange second slice of bread on top of cheese, butter side facing up. Repeat for other sandwich. Heat a heavy 12" skillet over medium-low heat. Once hot, arrange sandwiches in pan and cook till crisp and deep golden brown, about 5 minutes per side. Serve hot.

