GRILLED CHEESE WITH CARAMELIZED ONIONS

PREPARE THE CARAMELIZED ONIONS

- 4 large White or yellow onions, halved and sliced into strips
- 5 Tbsp Olive oil
- 1/4 cup Water
- 1/4 tsp Salt

PREPARE THE GRILLED CHEESE

- 1 Tbsp Hellmann's® Mayonnaise Squeeze Bottle
- 2 slices Sourdough bread, fresh
- 3 Tbsp Caramelized onions, prepared, diced
- 2 Thyme sprigs, fresh
- 1/4 cup Gruyere cheese, grated
- 2 Tbsp Maille Old Style Mustard Jar

PREPARE THE CARAMELIZED ONIONS

- 1. Heat a heavy-bottomed saucepan over medium heat. Add in onions and 1 Tbsp olive oil.
- 2. Cook for 1 minute until heated through, then turn heat down to low and add in 1/4 cup water, remaining olive oil, and salt.
- 3. Cook, stirring occasionally, for 1 hour.
- 4. The onions will go from white to translucent, and finally will begin to turn golden brown. If the onions are looking dry, add 1-2 additional Tbsp of water, as necessary.
- 5. Once onions have reached a nice medium golden brown color, remove from heat and allow to cool slightly. They can be stored for up to 1 week in the fridge.

PREPARE THE GRILLED CHEESE

- 6. Heat a skillet over medium heat. Spread mayonnaise over both slices of sourdough, then spread Maille® Old Style Mustard over the opposite side of one of the slices.
- 7. Place both slices, mayonnaise side down, onto skillet. Dollop the mustard on a slice of bread with caramelized onions and a sprinkle on a few leaves of fresh thyme. Carefully place grated gruyere over the other slice.
- 8. Cook for 2-3 minutes, until cheese is melted completely. Press sandwich together and serve.

ADDITIONAL INFORMATION

Ingredients	• 1 Tbsp Hellmann's® Mayonnaise Squeeze Bottle, • 1/4 cup Gruyere cheese, grated, • 1/4 tsp Salt, • 2 slices Sourdough bread, fresh, • 2 Tbsp Maille Old Style Mustard Jar, • 2 Thyme sprigs, fresh, • 3 Tbsp Caramelized onions, prepared, diced, • 4 large White or yellow onions, halved and sliced into strips, • 5 Tbsp Olive oil, 1/4 cup Water, PREPARE THE CARAMELIZED ONIONS, PREPARE THE GRILLED CHEESE
Course	Lunch
Cuisine	American
Category	<u>Sandwiches</u> , <u>Vegetarian</u>
Serving Size	4