

Grilled Cheese with Caramelized Onions

A sweet and savoury grilled cheese with caramelized onions and nutty Gruyere cheese on toasted sourdough bread.



Ingredients per serving

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Prepare the Caramelized Onions

White or yellow Onions, large, halved and sliced into strips	4.0 each
Olive oil	5.0 Tbsp
Water	0.25 cup
Salt	0.25 tsp

Prepare the Grilled Cheese

<u>Hellmann's® Real Mayonnaise Squeeze Bottle 12 x 20 oz</u>	<u>1.0 Tbsp</u>	▼
Sourdough bread, fresh	2.0 slices	
Caramelized onions, prepared, diced	3.0 Tbsp	
Thyme sprigs, fresh	2.0 each	
Gruyere cheese, grated	0.25 cup	
<u>Maille Old Style Mustard 4 x 8.16 lb</u>	<u>2.0 Tbsp</u>	▼

Preparation

1 Prepare the Caramelized Onions

- Heat a heavy bottomed saucepan over medium heat. Add in onions and 1 tbsp. olive oil. 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. Cook, stirring occasionally, for 1 hour.
- 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. Once onions have reached a nice medium golden brown colour, remove from heat and allow to cool slightly. They can be stored for up to 1 week in the fridge.

2 Prepare the Grilled Cheese

- 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.
- 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. Cook for 2-3 minutes, until cheese is melted completely. Press sandwich together and serve.