



JERNEJ KITCHEN

CARAMELIZED ONION GRILLED CHEESE

Caramelized Onion Grilled Cheese recipe is simple and easy to make. Make it with homemade onion jam and a generous amount of melted cheese.

FOR 1 GRILLED CHEESE
PREPARATION: 25 MINUTES

GRILLED CHEESE

- 450 g (1 pound) onion
- 3 tbsp olive oil
- 1 tsp salt
- 1 sprig thyme in 1 bay leaf
- 1 tbsp packed light brown sugar
- 1 tbsp honey
- 1 1/2 tbsp balsamic vinegar
- 1/2 tsp wholegrain dijon mustard
- 2 slices bread
- 60 g (3/4 cup) shredded Gouda cheese
- 20 g (1/3 cup) shredded Cheddar cheese
- 1 tbsp butter

TOOLS AND EQUIPEMENT

- saucepan
- pan

CARAMELIZED ONION JAM

Add olive oil to a saucepan and place over medium-high heat. Add the onion cut into thin slices. Season with salt, thyme, and bay leaf. While stirring regularly, saute for 8 - 10 minutes or until the onion is soft and translucent.

CARAMELIZED ONION JAM

Add the sugar and honey. Reduce the heat, and cook for 6 - 8 minutes or until the sugar and onion caramelize and become golden brown. Add the balsamic vinegar and mustard. Cook over low heat for 3 - 4 minutes and remove from the heat.

CARAMELIZED ONION GRILLED CHEESE

Spread the homemade onion jam over one slice of bread. Arrange the shredded cheese on top and cover it with another slice of bread. Spread the butter on top of the bread. Place the bread with the buttered side down into the pan. Place the pan over medium heat and cook for 3 minutes or until the bottom is crunchy and golden brown. Spread the rest of the butter on top of the bread while the grilled cheese is cooking. Turn the grilled cheese and cook for 3 minutes or until the cheese melts and the bottom is golden brown.