

Caramelized Onion Grilled Cheese



Ingredients

- 4 slices sourdough bread
- 1 Tbsp sage
- 6 Tbsp room temp butter
- 1 sweet apple
- 2 yellow onions
- 2 tsp salt
- 1 Tbsp olive oil
- 8oz cheddar cheese, shredded
- 2oz brie cheese

Utensils

- Measuring cups and spoons
- Cutting board
- Knife
- Mandolin
- Cheese grater
- Frying Pan
- Spatula
- Butter knife



Recipe Instructions

Step 1: Cut

Prep cutting station with a damp towel and cutting board. Use either a knife or mandolin to thinly slice apples and onions. Use knife to slice brie into slivers.

If you have a block of cheese, shred the cheddar.

Step 2: Onions

Heat olive oil in frying pan over medium high heat. Add sliced onions. Cook until fragrant. Once you can smell your onions, add salt, and stir to combine. Reduce heat to low and continue to cook for about 30 minutes until onions have browned.

Step 3: Butter

Take room temperature butter and add sage. Stir to combine.

Spread sage butter onto one side of each slice of bread.

The buttered sides will be the **outside** of the sandwich.

Step 4: Assemble

Lay one slice of bread, butter side down, layer cheddar cheese, apple slices, caramelized onion, and brie. Put the other slice of bread on top, butter side out.

Step 5: Fry

Heat frying pan over medium high heat. Place sandwich, butter side down, and fry until golden brown. Flip, and continue to fry until the other side is also golden brown.

Step 6: Enjoy!

Remove from frying pan.

Cut sandwich in half.

Serve and Enjoy!!



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Kitchen Safety Tips:

- Be extra careful when handling a knife.
- Be sure to use pot holders when touching pots on the stove.