



Grilled Gruyère and Sweet Onion Sandwiches

Makes: 4 servings
Active Time: 30 minutes
Total Time: 1 hour

Ingredients

- 3 tbsp unsalted butter, softened
- 1 tbsp extra-virgin olive oil
- 1 large onion, halved and thinly sliced crosswise (4 cups)
- Salt and freshly ground pepper

- Eight 1/2-inch-thick slices of whole-grain bread
- Dijon mustard
- 8 ounces imported Gruyère cheese, thinly sliced
- 4 thin slices prosciutto, optional

Instructions

In a deep skillet, melt 1 tablespoon of the butter in the oil. Add the onion, cover and cook over high heat, stirring once or twice, until softened, about 5 minutes. Uncover and cook over moderate heat, stirring occasionally, until the onion is very tender and caramelized, about 25 minutes longer. Add water to the skillet as necessary, 1/4 cup at a time, to prevent the onion from scorching. Season the caramelized onion with salt and pepper.

Spread the bread with the remaining 2 tablespoons of butter and arrange, buttered side down, on a work surface. Spread a thin layer of mustard on each slice. Top half of the slices with the onion, Gruyère and prosciutto, if using, and close the sandwiches.

Preheat a skillet or panini press. Grill the sandwiches over low heat until the bread is toasted and the cheese is melted, 10 minutes. If using a skillet, press the sandwiches with a spatula and flip them halfway through. Cut in half and serve right away.