



## SUMMER 2023 WINE CLUB FEATURED RECIPE

# CARAMELIZED ONION-CHOCOLATE JAM GRILLED CHEESE WITH GRUYÈRE & BACON



*Pair With: 2020 Foothill Zinfandel*



*Groove to Modern English "I Melt with You."*

### Ingredients:

- 1/4 cup extra-virgin olive oil
- 3 medium yellow onions, cut into 1/4-inch dice
- 1/2 cup brown sugar
- 1 teaspoon dried basil
- 1 pinch sea salt
- A dash of cinnamon
- A dash of black pepper
- 2 squares 70% chocolate-good quality such as Lindt
- pieces thick cut farmhouse white bread
- 8 pieces thick cut cooked bacon-optional
- 8 slices Gruyère cheese
- Butter as needed, room temp



### Instructions

In saucepan, heat oil over medium-high heat. Add onions; saute 5-6 minutes until transparent. Reduce heat to low, simmer and stir occasionally for about 30-45 min., or until onions are caramelized. Stir in sugar, basil, cinnamon, salt and pepper.

Cook another 4-5 minutes. Remove from heat, stir in chocolate. Lay out bread. Top each piece of bread with 1 slice of cheese and ¼ cup sweet onion jam, then top with 2 pieces of bacon.

Add remaining cheese; top with remaining bread slices. Spread butter thinly on top and bottom of sandwiches. Grill both sides, weighted with hot cast iron skillet, or place in panini maker and cook until golden-brown and cheese is melted.