

Double Barrel Grilled Cheese Sandwich

A great take on a classic sandwich

Grilled Onion mixture Ingredients: (makes 1 cup)

- 1 med-large yellow onion (apx 10 oz) – diced
- 1/4 tsp olive oil
- 1/2 tsp fresh thyme
- 3 Tbsp red wine vinegar
- 1 1/2 tbsp Cucamonga Cattle Company BBQ Rubs & Sauces #DoubleBarrel rub
- 2 tbsp water
- 1 tbsp brown sugar
- 1/4 dried cranberries

Directions:

1. Heat olive oil in large sauté pan over medium heat
2. Add onion and thyme, cook until begin to soften (10 min)
3. Add red wine vinegar and Double Barrel rub, cook for another 10 min
4. Add water, brown sugar and dried cranberries, cook for 20 min or until brown
5. Remove from heat and cool

Grilled Cheese sandwich Ingredients:

- 16 slices of bread (8 sandwiches)
- 1 cup onion mixture (above)
- 1 1/3 cup shredded cheddar cheese
- 2/3 cup shredded swiss and/or gruyere cheese
- butter or margarine

Directions:

1. Lightly butter slices of bread for each sandwich
2. Spread 2 tbsp onion mixture
3. Add 1/4 cup cheese
4. Grill until GBD (golden, brown and delicious)

note: grilled onion mixture makes an excellent stuffing for chicken breast or pork loin