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Grown-up Grilled Cheese Sandwiches



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This zesty cheese combo takes grilled cheese to a whole new level. Caramelized onions add extra zest plus a note of sweetness.

Total Time:

30
MIN

Number of Ingredients:

8

Servings:

4

Level:

Medium

Ingredients:

8 slices of any Nature's Own Bread

1 sweet onion, halved, thinly sliced

2 1/2 tablespoons butter, divided

1 tablespoon vegetable oil

1 teaspoon brown sugar

1/2 cup crumbled blue cheese (2 oz)

1 cup shredded sharp Cheddar cheese (4 oz)

Instructions:

Cook onion in 1/2 tablespoon of the butter and the oil in large nonstick skillet over medium heat until softened, stirring occasionally.

Stir in brown sugar and cook until browned and very tender, stirring occasionally. Set aside.

Meanwhile, in medium bowl, combine cheese; mix well.

Spoon and spread cheese mixture on 4 bread slices.

Top with onions and remaining 4 bread slices.

Heat griddle, or wipe out skillet and heat over medium-low heat.

Lightly butter tops of sandwiches with half of the remaining butter.

Place butter side down on griddle; cook 2 to 3 minutes or until golden brown. 9mButter tops of sandwiches and turn to toast other side, 2 to 3 minutes.

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