Another delicious recipe from UncleQueso.com

La Ex Esposa

Uncle Queso doesn't do this baby very often. She's kinda salty, good looking, pretty easy, but requires a lot of attention. Just like his ex-wife, Ginger. And just like with the ex, the wine is key to proper motivation. I mean, preparation. Whatever.

NOTE:

This recipe makes two sandwiches, because it's best when shared with good memories. And wine.

INGREDIENTS:

- 2 medium yellow onions, sliced about 1/4-inch thick
- 3 tablespoons unsalted butter (plus butter for the bread)
- 1 tablespoon olive oil
- 1 teaspoon kosher salt
- 1 teaspoon sugar
- · 1 teaspoon fresh thyme leaves
- ½ teaspoon black pepper
- · A generous amount of white wine
- 4 slices sourdough bread
- ½ cup grated smoked gruyere cheese

MY NOTES: *	

DIRECTIONS:

- 1. In a skillet over medium heat, heat the butter and olive oil together.
- 2. When the butter has melted, add in the onions and stir so they are well coated. Cook undisturbed for 5 minutes.
- 3. Next, and add in the salt, pepper, sugar and thyme. Stir a bit, cover the pan with a lid, and let it cook. Stir occasionally until the onions are soft and begin golden in color. Add in a splash or two of wine and scrape up any bits that have accumulated on the bottom of the skillet. Repeat every 5 minutes until the onions are a deep brown and beginning to caramelize. Remove from the heat, and transfer to a bowl.
- 4. Now, wipe out your skillet and return to the heat. Place a slice of buttered bread (butter-side down) and top it with a little shredded smoked Gruyere. Add a portion of of the onion mixture and then more of the cheese. Top with a second slice of buttered bread (butter-side up). Cover with a lid.
- 5. After 2-3 minutes, flip the sandwich when the bottom is crispy and golden, and repeat on the second side.
- 6. Cut in half and serve with one of Uncle Queso's delicious side dishes and the rest of the wine.

HINT

Uncle Queso usually puts a lid on his pan while the grilled cheese cooks. This helps the cheese melt quicker so you don't end up with overdone bread and unmelted cheese.

^{*} Keep this recipe a secret from your mother-in-law. Also, hide it from your ultra-competitive neighbor, or that friend that's a big time one-upper. They don't need additional ammunition. This is now your recipe. Use it wisely. If you must share, impress your friends by sending them to www.UncleQueso.com, and recommend they download a recipe card there. And don't forget to suggest they make a small donation to support the ongoing search for the perfect grilled cheese sandwich.

