



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Onion Jam Open Faced Grilled Cheese

Serves 6-8

Ingredients:

1/4 cup olive oil

3 large sweet onions, . inch dice

1 cup sugar

3/4 cup white balsamic vinegar

2 sprigs thyme

2 sprigs rosemary

Loaf of French bread, sliced in . inch slices

Gruyere Cheese, sliced thin

Directions:

Jam

Cook onions in olive oil over medium high heat until golden brown, stirring occasionally - about 15 minutes

Tie herbs together and add to onions on low heat for 3 minutes

Add sugar, do not stir until sugar melts, about 5 minutes

Turn heat to high and cook until sugar turns amber in color, about 6 minutes - do not stir

Add vinegar and simmer over low heat, stir a few times until jam is thick - about 5 minutes

Remove herbs, season with salt, remove from heat and let sit until it is no longer hot but still warm

Sandwich:

In a 450F broiler butter one of side of bread and place in oven butter side up until brown, about 3-4 minutes

Remove from oven and spread with jam and top with slice of cheese

Place back in oven until cheese melts, about 3-5 minutes