



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

### Onion Jam Open Faced Grilled Cheese

Serves 6-8

#### Ingredients:

¼ cup olive oil  
3 large sweet onions, ¼ inch dice  
1 cup sugar  
¾ cup white balsamic vinegar  
2 sprigs thyme  
2 sprigs rosemary  
Loaf of French bread, sliced in ½ 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