



Tipsy Onion Grilled Cheese

Ingredients

- 1 tablespoon olive oil
- 1 large red onion sliced
- 1 tablespoon brown sugar
- 4 tablespoons Evan Williams
- 12 oz. sliced cheese (I used Havarti, cheddar and provolone)
- 8 slices crusty bread
- Butter

Instructions

1. Cook the onion in the oil for 20 minutes.
2. Stir in sugar and Evan Williams and cook for 5 more minutes.
3. Put butter in another pan on medium heat and add 2 slices of bread.
4. Layer a slice of each cheese on the bread.
5. Spoon $\frac{1}{4}$ of the onion/bourbon mixture on the cheese. Cook until the cheese is melted and add the other slice of bread on top.
6. Flip the sandwich, add more butter and grill until golden.
7. Repeat with the rest of the ingredients.