

SIDES HARDWARE AND SHOES SOURDOUGH GRILLED TOMA CHEESE AND CARAMELIZED ONIONS



Caramelized Onions:

- 1 pound yellow onions, peeled
- 2 tablespoons olive oil
- ½ teaspoon fine sea salt
- ¼ teaspoon ground black pepper

8 large slices rustic sourdough bread, about ½ inch thick

8 tablespoons unsalted butter, thoroughly softened

14 ounces Point Reyes Toma cheese, or Gouda, sliced ¼-inch thick

Make onions: Halve the onions lengthwise and then sliver them crosswise. Place a large, heavy skillet (ideally, cast-iron) over low heat and add the olive oil. When it is warm, add the onions, stir to coat with the oil, and cover the pan. Cook, turning over every 6 to 8 minutes, until onions are completely softened and golden brown, about 30 minutes. (Add 2 to 3 tablespoons water each time you stir, if the onions threaten to scorch.) Stir in the salt and pepper. If the onions are not golden brown at this point, increase the heat to medium-high and cook, watching carefully and turning frequently, until browned but not charred.

Evenly butter one side of all eight pieces of bread. Place a large nonstick skillet or a griddle over medium-low heat (or, cook in two batches, in a medium skillet). Place four slices of bread butter-side-down on the cooking surface and immediately top each one with one quarter of the sliced cheese, distributing it evenly. Dollop and gently spread one quarter of the onions over the cheese and top with the remaining slices of bread, butter-side-up. Cook until the bottom is golden brown, 2 to 3 minutes; use a spatula to press down firmly on each sandwich to flatten slightly. Turn over and cook until golden brown and the cheese starts to ooze from the edges, 2 to 3 minutes more.

Transfer to plates and cut each sandwich in half on the diagonal.