Farmers Grilled Cheese

Ingredients:

French Baguette, cut into diagonal slices

Robiola Cheese, sliced into ¼ inch thick slices

Onion-Cranberry Jam:

2 each Red onion, peeled & julienned

½ cup Dry cranberries

1 cup Dry red wine

3 Tbsp Canola oil

1tsp Kosher salt

1 each Thyme sprig

½ cup Honey

½ cup Red wine vinegar

1 each Lemon-juice & zest

Method:

In a pan, sauté red onions in canola oil and season with salt. Cook until onions are caramelized. Next, add in dry cranberries and thyme. Pour the red wine, stirring occasionally.

In a separate pan, combine honey and red wine vinegar, and bring to a simmer. Squeeze in lemon juice and add thyme to the mixture.

Fold in the caramelizedonion and cranberry mixture, and reduce until all liquid is cooked out.

Build the sandwich, placing the onion mixture between slices of cheese and bread. Toast the sandwich on both sides.