

# Sriracha and Caramelized Onion Grilled Cheese Sandwich

*Chef Jon Ashton Parade Magazine's  
www.Parade.com/WhatAmericaEats*

## **Servings: 2**

*1 tablespoon olive oil  
1 onion, finely chopped  
1/4 teaspoon salt  
1 tablespoon water  
4 thick slices white bread  
sriracha sauce  
2/3 cup grated Cheddar cheese  
8 tablespoons butter, divided*

In a cast-iron skillet over medium-high heat, heat the olive oil. Add the onion and salt. Cook for 3 minutes, stirring constantly. Add the water. Cover. Reduce the heat to low. Cook for 40 minutes or until the onions are golden brown and very tender, adding more water as needed.

Scrape the onions into a small bowl. Wipe out the skillet.

Make the sandwiches by spreading two slices of bread with sriracha sauce to taste. Over two additional bread slices, spread the caramelized onions. Sprinkle the grated cheese over the onions. Top each slice with a sriracha-coated slice, sriracha side down.

Heat the skillet over medium-high heat. Spread one side of each sandwich with two tablespoons of butter. Place the sandwich, buttered side down, in the skillet. Cook for 2 to 3 minutes or until golden brown. Spread the top of each sandwich with two tablespoons of butter. Flip the sandwich over. Cook for 2 to 3 minutes or until the second side is golden brown.

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Per Serving (excluding unknown items): 771 Calories; 67g Fat (77.2% calories from fat); 15g Protein; 30g Carbohydrate; 2g Dietary Fiber; 164mg Cholesterol; 1238mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 1/2 Lean Meat; 1 Vegetable; 12 1/2 Fat.