

Grilled Ham and Gouda Sandwich

Servings: 4

Caramelized Onions

INGREDIENTS

- 1 T Glenview Farms® unsalted butter
- 1 T olive oil
- caramelized onions
- 1 ea large Spanish or sweet onion, halved and thinly sliced
- tt salt and freshly ground black pepper

PREPARATION

In a medium sauté pan over medium heat, heat butter and oil. Add onions and cook, stirring occasionally until golden brown and caramelized. Season with salt and pepper

Roasted Tomato Mayonnaise

INGREDIENTS

- 1 ea plum tomato, halved and seeded or 2 sundried tomatoes in oil, drained and patted dry
- 1 T canola oil
- tt salt and freshly ground black pepper
- 1/2 c Monarch® mayonnaise
- 2 ea garlic cloves, chopped
- 2 t fresh thyme leaves or 1/2 t dried thyme

PREPARATION

In a small dish or on a baking sheet, place the tomato. Drizzle with oil and season with salt and pepper. Roast in 375° oven until tomato is soft and golden brown, about 20 minutes. Remove from oven and let cool slightly. Into a food processor, put mayonnaise, tomato, garlic and thyme; process until smooth. Season with salt and pepper. Scrape into a bowl.

Sandwich

INGREDIENTS

- 8 sl good-quality white bread (Pullman loaf), cut 1/4-in thick
- 1 1/2 c grated Gouda cheese
- caramelized onions (see left)
- 8 sl Metro Deli™ ham, 1/8-in thick
- 8 T Glenview Farms unsalted butter, room temperature

PREPARATION

Place 4 slices of bread on a flat surface. Divide half of the cheese among the slices. Top cheese with 2 slices of ham; top ham with some onions and remaining cheese. Place 4 remaining slices of bread on top to make four sandwiches. Butter the top of the bread using half of the butter.

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Place sandwiches in cast-iron pan or griddle, butter-side down (may need to do in batches) and cook over medium heat until lightly golden brown. Spread remaining butter on bread facing up; flip and continue cooking until the bottom is golden brown and the cheese has melted. Serve with roasted tomato mayonnaise on the side.