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## Comfort Feast: Caramelized Onion Grilled Cheese

by [Cameron Curtis](#) posted at 12:00 pm | [Comments \(1\)](#)



A delivery of Vermont Farmstead Cheese and a grilled cheese comfort feast in the same week? I was destined to make this gooey sandwich. Inspired by the Alehouse Cheddar (which is pasteurized with Harpoon Ale), I decided that caramelized onions would be the perfect pairing for the slightly boozy cheese. [Chuck Hughes' Grilled Cheese with Caramelized Onions](#) was a great option for a low-key, easy-to-do weeknight sandwich.



It's hard to imagine that these tear-jerking onions would soon become soft and pungent.



After about 15 minutes, they start to caramelize and exude an incredible toasted onion smell.



Thinly slicing or grating the cheddar will help it melt down more evenly. Of course, slices are easier to nibble on while you anxiously await the caramelized onions.



While Chuck's recipe calls for cooking in a skillet or griddle, I find that the panini press works wonders on grilled cheese.



The caramelized onions, ale-spiked Cheddar and crispy-on-the-outside bread are a delicious combination. Not pictured: creamy tomato soup.