

# REDDOOK

A full-page photograph of Pink D'Amore. She is smiling and looking directly at the camera. She has short, blonde hair styled in a high, voluminous bun. She is wearing a sleeveless, cream-colored lace vest with a ruffled front over a pair of light-colored, floral-patterned pants. She has several tattoos on her arms and is wearing multiple gold bracelets on her left wrist and a ring on her left hand.

**↑ Perk up  
your mood,  
metabolism  
& energy**

A custom plan  
for you, p.90

The **20**  
best things  
to do for your  
marriage

Clothes!  
Bags!  
Shoes!  
Jewelry!

**Steals  
under  
\$50**

It's **Pink!**  
Find out what she did  
to get her husband  
back (*crazy story*)

**Easy  
makeup  
ideas**

1-2-3 steps and  
you're done

**Dream  
vacations  
on your  
budget**

Ultimate  
comfort  
food,  
ready in  
**10** minutes



# GOOD TO EAT

FRESH, EASY FOOD EVERYONE WILL LOVE



## Grilled cheese *deluxe*

The childhood favorite gets a delicious makeover from some of the best restaurants in the country. ● Plus: Foods that fight allergies ● Dress up a rotisserie chicken tonight



## WEEKNIGHT MEALS



### Grilled cheese with bourbon melted onions

*From Farmstead, Providence, RI*

*Prep time: 25 minutes*

*Cooking time: 8 minutes per sandwich*

- 1 Tbsp olive oil
- 1 large red onion, halved, thinly sliced lengthwise
- 1 Tbsp brown sugar
- 1/4 tsp each salt and freshly ground black pepper
- 1 Tbsp bourbon

1 1/2 tsp plus 4 Tbsp unsalted butter, softened

- 12 oz (3 cups) of your favorite cheeses (we used sharp cheddar and Gruyère), grated
- 8 (1/2-inch) slices crusty bread

1. Heat oil in a large skillet over medium heat. Add onion and cook 20 minutes, stirring frequently, until caramelized and very tender. Stir in sugar, salt, and pepper. Add bourbon, scraping up all brown bits in bottom of skillet. Stir in 1 1/2 tsp butter until melted; keep warm. (Makes about 1 cup.)

2. In a medium bowl, toss cheeses until well combined. Divide evenly into 4 portions; press each into a disk-like

patty to fit the size of the bread slices.

3. Spread 1/4 cup of the onion mixture on each of 4 slices of bread. Top each with a cheese patty and another slice of bread. Spread 1 1/2 tsp of the butter on 1 side of each sandwich.

4. Heat a large nonstick skillet over medium-low heat. Place 2 sandwiches, butter side down, in skillet. Cook 3 to 4 minutes, until golden brown. While first side is cooking, spread 1 1/2 tsp of the butter on other side of each sandwich. Turn sandwiches and cook 3 to 4 minutes, until second side is crispy and golden brown and cheese has melted. Repeat with remaining 2 sandwiches.

*Makes 4 sandwiches.*