



## Grilled Cheese Recipe Contest

Congratulations to Cristal Ortiz! She is the winner of our 2009 Grilled Cheese Sandwich Recipe Contest. Don't be surprised if you see the winning sandwich offered in the cafe at [DeLaurenti Food & Wine](#) every now and then.

*"This recipe was developed as a bridge to bring my husband and I together at the dinner table. I am a vegetarian and he is a Texan. What can I say, except opposites attract! Most nights I am cooking two sets of meals. He is usually eating at the table by himself while I am still fixing my meal. There are only a few meals that we can eat together and one of them is grilled cheese. We both LOVE cheese. One night he was craving grilled cheese and beer so I mixed them together and it worked out great! I hope you enjoy it as much as he did."*  
- Cristal Ortiz

### GRILLED SUDS N' CHEESE

Serves 4

- 1/2 stick unsalted butter softened
- 8 1/2 inch slices of Grand Como
- 1 pint of good German beer (I used Paulaner Oktoberfest Marzen)
- 1 large Walla Walla sweet onion
- 4 ounces German Chiantino shredded
- 4 ounces Irish Invernia shredded

*Chiantino*

Peel the onion and cut it in half. slice each into thin half rings.

-Melt 2 Tbsp of the butter in a skillet. Add the onion and stir to combine. Pour all but about 2 ounces of the beer over the onions in the skillet and cook them down over medium heat stirring occasionally until all the beer evaporates and the onions are soft.

-Mix the last 2 ounces of the beer with the softened butter until combined. This is best done by smooching the butter into the beer with the back of a spoon over and over again in a small ceramic bowl.

-Butter each slice of bread liberally. Place the buttered bread into a skillet over medium heat and top with 1 ounce of each of the two kinds of shredded cheese. Put a generous spoonful of the softened onions on top of the cheese. Top with another buttered bread slice.

Cook for about 4 minutes on the first side, then flip it and cook about 2 minutes on the second side until the onions melt into the cheese and the bread is brown and crusty