



Balsamic Caramelized Onion & Smoked Cheddar Sandwiches

Balderson's Double Smoked Cheddar – a 2009 Canadian Grand Prix finalist – gives a smoky flavour that is Perfect for topping burgers, pizza and sandwiches!

Ingredients

Balsamic & Garlic Caramelized Onions (recipe on line)
6 slices rye bread
6 oz smoked cheddar cheese
½ tart apple such as a Spy or Granny Smith, thinly sliced
3 tbsp butter

Directions

Follow recipe for Balsamic & Garlic Caramelized Onions

Butter bread both sides

Place half the cheddar cheese on 3 slices bread

Top cheese with a generous tbsp caramelized onions

Finish with apple slice and remaining cheese

Heat a large frying pan over medium heat. Add sandwiches to pan and cook until cheese is melted and bread slices are golden, 3-4 minutes per side. Press with spatula to help sandwiches stick together better.

Makes 3 sandwiches

Adapted from Food & Drink Autumn 2009



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