

Cinnamon Pear Toasted Gouda Sandwich

INGREDIENTS:

Balsamic Onions

- 1/2 small onion sliced in to rings
- 1 tablespoon D'Olivo Ultra Premium Extra Virgin Olive Oil
- 1 tablespoon D'Olivo Cinnamon Pear Dark Balsamic Vinegar
- Pinch salt

Sandwich

- 2 slices multigrain bread
- D'Olivo Ultra Premium Extra Virgin Olive Oil
- 1/2 cup Gouda cheese shredded
- 1/2 pear ripe but still firm, halved cored and thinly sliced
- 2 thick slices ham

DIRECTIONS:

Make the balsamic onions: Heat D'Olivo UP EVOO in a skillet. Add onions and sauté, stirring, until soft and golden, about 5 minutes. Add balsamic vinegar and a pinch of salt. Cook, stirring, until syrupy, about 2 minutes more. Set aside.

Prepare cheese and pears and set aside.

Drizzle 1/2 tablespoon of the D'Olivo UP EVOO in a skillet over medium heat. Lightly brush one side of one slice of the bread with D'Olivo UP EVOO. Place the bread, oil side down, in the pan. Quickly top bread with 1/2 the cheese, a single layer of the pear slices (you may not need all), a grind of pepper, the balsamic onions, the ham, and then the rest of the cheese. Top with second bread slice.

Reduce heat to medium-low. Place a plate on top of the sandwich, concave side down, to act as a weight (a dinner plate works well here). Allow to cook a few minutes, checking the underside of the sandwich regularly.

When golden, remove plate from top. Brush top of sandwich with D'Olivo UP EVOO. Lift sandwich with a spatula. Add 1/2 tablespoon D'Olivo UP EVOO to the pan and heat. Return sandwich to skillet, uncooked side down and cook as before with a plate over-top, until golden on the underside. Remove to a cutting board. Cut in half and enjoy!

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