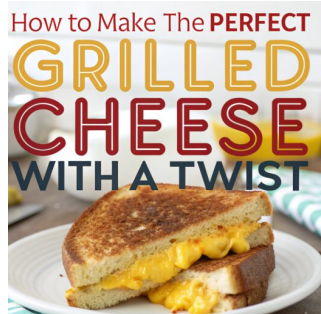


## How to Make the Perfect Grilled Cheese - With a Twist

This grilled cheese recipe stands out for several reasons:



**TIME**  
**30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

4 slices of sourdough bread  
4 slices of sharp cheddar cheese  
1 medium onion, thinly sliced  
2 tablespoons of unsalted butter  
1 tablespoon of olive oil  
Salt and pepper to taste  
Optional: fresh herbs (like thyme or basil) for garnish

### DIRECTIONS

- 1. Caramelize the : Onions:** In a skillet over medium heat, add 1 tablespoon of olive oil and 1 tablespoon of butter. Once melted, add the sliced onions. Cook slowly, stirring occasionally, for about 10-15 minutes until they are golden brown and sweet. Season with salt and pepper to taste.
- 2. Prepare the : Bread:** While the onions are caramelizing, spread butter on one side of each slice of sourdough bread. This will create a crispy, golden crust when grilled.
- 3. Assemble the : Sandwich:** On the unbuttered side of two slices of bread, layer two slices of cheddar cheese, followed by a generous spoonful of caramelized onions. Top with the remaining cheese slices and cover with the other two slices of bread, buttered side up.
- 4. Grill the : Sandwich:** Heat a skillet over medium heat. Once hot, carefully place the assembled sandwiches in the skillet. Cook for about 3-4 minutes on each side, or until the bread is golden brown and the cheese is melted. You can press down gently with a spatula for even grilling.
- 5. Serve and : Enjoy:** Once grilled to perfection, remove the sandwiches from the skillet. Let them cool for a minute, then slice in half and serve warm. Optionally, garnish with fresh herbs for an extra touch.

### TIPS FOR SUCCESS

**Experiment with Cheeses:** Try mixing different types of cheese like Gruyère or mozzarella for a unique flavor profile.

**Add a Kick:** For those who enjoy a bit of heat, consider adding sliced jalapeños or a dash of hot sauce to the sandwich before

grilling.

**Herb Infusion:** Incorporate fresh herbs like basil or thyme into the caramelized onions for an aromatic twist.

**Use a Panini Press:** If you have one, a panini press can give you an even crispier sandwich with less effort.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/how-to-make-the-perfect-grilled-cheese-with-a-twist/>