

# Grilled Suds N' Cheese Sandwich

By Cristal Ortiz, winner of the 2009 Grilled Cheese Sandwich Contest

1/2 stick unsalted butter softened

8 1/2 inch slices of Grand Como bread

1 pint of good German beer (Paulaner Oktoberfest Marzen)

1 large Walla Walla sweet onion

4 ounces German Chiantino shredded

4 ounces Irish Ivernia shredded



Peel onion and cut it in half. Slice each into thin half rings. Melt 2 tbsp of the butter in a skillet. Add onion and stir to combine. Pour all but about 2 ounces of the beer over 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 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. 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.