

White Cheddar Grilled Panini

Ingredients:

- Sliced white bread of your choice (I prefer a sliced sourdough boule or ciabatta)
- 1- med. red onion sliced ¼ inch thin
- **Bread and' Butter Pickle Chips**
- Good quality white cheddar cheese
- Grey Poupon or a coarsely ground dijon mustard
- Softened butter
- 1 tsp. Canola oil

Directions:

Peel and slice red onion into ¼ inch slices. Add oil to a medium saute pan and heat on medium heat. Add red onion and cook until golden brown and sweet. Set aside.

Spread mustard on a piece of bread. Build the sandwich by adding white cheddar, pickles and onions. Spread softened butter liberally on both sides of the sandwich.

Heat a lightly oiled panini press (if you don't have a panini press, simply use a non-stick or griddle pan, and treat as a grilled cheese). Transfer sandwich to the press and grill until cheese is melted and bread is golden brown. Cut on the bias and serve warm.

