

Nettle Grilled Cheese with Caramelized Onions and Apricot Jam

Ingredients

- Tulip Tree Nettle, sliced (cheese quantity depends on the size of your bread.)
- Comté, sliced
- Apricot jam
- 1 tsp. chopped fresh sage
- 1 Tbsp. Hellman's Mayonnaise
- 1 Tbsp. butter
- 1 caramelized onion (see note)



Method

1. Butter two pieces of bread, then spread mayo over the butter.
2. Lay one slice, butter side down, in a cold frying pan. Spread apricot jam on the clean side of the bread facing up.
3. Add slices of the Tulip Nettle cheese. If using Mackenzie Creamery cheese, spread it onto the inside of the top slice of bread.
4. Add a bit of sage and a layer of caramelized onions.
5. Add the slices of Comté cheese.
6. Top with second piece of bread, butter side up.
7. Turn the heat on the stove to medium. When the bottom starts to become golden, turn the heat to low. When golden brown (you'll know by peaking) turn the sandwich carefully. Cook the other side slowly.
8. Splash a bit of water onto the cooking surface and cover quickly to allow steam to help the cheese to melt evenly.
9. When the cheese is melted and the second side is toasty brown, remove from the heat and enjoy.