

GrilledCheeseAcademy.com

THE GIBRALTAR



A delicious assortment of Wisconsin Kasserli, prosciutto, spinach, and pickled red onions on rosemary-olive bread.

No. of Servings: 4

Ingredients

- 2 red onions, thinly sliced
- 1/2 cup red wine vinegar
- 1/2 cup water
- 1/4 cup sugar
- 1 tablespoon kosher salt
- 2 tablespoons extra virgin olive oil
- 12 slices artisan-type rosemary-olive bread
- 8 ounces fresh spinach leaves
- 8 ounces Wisconsin Kasserli cheese, shaved or shredded
- 8 thin slices prosciutto

Cooking directions

Place onion slices in medium bowl. Combine vinegar, water, sugar, and kosher salt in small saucepan and bring to boil over high heat, stirring to dissolve sugar. Pour hot pickling liquid over onions and cover bowl with plastic wrap. Cool. Onions can be refrigerated for up to 2 weeks.

Heat sauté pan over medium heat, add 2 tablespoons of olive oil and 4 slices of bread and sauté, pressing bread down with a spatula. When bread begins to lightly crisp, on each slice place 1 ounce Kasserli, some spinach leaves, 1 slice prosciutto, and a few tablespoons of pickled onions. Top with another slice of bread and repeat layer of Kasserli, spinach leaves, prosciutto, and pickled onions. Top with remaining bread slices. Carefully turn sandwiches over; press together and cook until bread is browned and cheese is melted.



** PROUDLY HONORING



WISCONSIN CHEESE **

GrilledCheeseAcademy.com

WISCONSIN KASSERI

Of Greek descent, this off-white cheese was originally made from either sheep's or goat's milk. In Wisconsin, Kasseri is made from 75 percent cow's milk and 25 percent sheep's milk. Kasseri is firm and smooth in texture. It can be served cubed on cheese trays or grated and cooked into many dishes.

FLAVOR: Slightly sharp and tart.

GOES WELL WITH: Pita bread, kalamata olives, and almonds.

LIKES THESE DRINKS: Chianti, Sauvignon Blanc, and Zinfandel.

