



## Grilled Cheese & Kale Sandwich

### *Ingredients*

1 T olive oil  
1/2 T butter  
1 red onion, sliced thin  
1 t salt  
2 garlic cloves, minced  
1 T red wine vinegar  
1 bunch of kale, cleaned, stemmed and chopped  
1/8 c verjooz (cabernet franc verjuice) or juice from small lime  
4 slices sourdough bread  
2 T butter  
2-4 slices of cheese (sharp white cheddar, aged cheddar or Dubliner works nicely)  
2 slices of heirloom tomatoes  
2-4 slices of Canadian bacon

Preheat the oven to 300F.

Heat olive oil and butter in a large skillet. Sauté onion slices and salt for 5-7 minutes. Add the garlic and sauté until the garlic is fragrant (30-60 seconds). Add the red wine vinegar, followed by the kale and verjooz and sauté for another five minutes.

In the meantime, coat one side of each slice of the bread with butter. Heat a large grill pan or griddle. Toast the buttered side of the bread until golden brown.

Next assemble the sandwiches—bread, kale, cheese, tomato, Canadian bacon, bread.

Place the sandwiches on a parchment lined baking sheet and bake until the cheese is melted. Timing depends on oven and type and thickness of cheese used. Serve immediately.

