

Caramelized Onion, Apple and Goat Cheese Melts
Jerrelle Guy
The New York Times, "Here to Help" column
January 31, 2023

Yield: 4 sandwiches

Time: 30 minutes

Ingredients

2 tablespoons olive oil, plus more as needed for frying
1-1/2 pounds Vidalia onions, peeled, halved and thinly sliced
1/2 teaspoon kosher salt
1 teaspoon chopped fresh thyme leaves
1/2 teaspoon red-pepper flakes
1/2 cup soft goat cheese (about 4 ounces)
2 tablespoon chopped pitted kalamata olives (about a 10 olives)
8 (1/2-inch-thick) slices sour dough bread
1/2 pound apples or pears, halved, cored and thinly sliced

Preparation

1. Heat 2 tablespoons oil in a large nonstick skillet over medium. Add the onions and salt and cook, tossing frequently, until the onions turn creamy and golden, 15 to 18 minutes.
2. Add thyme and red-pepper flakes and stir for another 30 to 45 seconds until fragrant. Transfer the onions to a small bowl and stir in the goat cheese and olives.
3. Place 4 slices of bread on the counter and divide the onion mixture among them, spreading to the edges. Top with the apple or pear slices, then the remaining bread, pressing down gently to adhere.
4. Wipe the same skillet down with a paper towel, then add 1 to 2 teaspoons olive oil (or more as needed to coat the bottom of the pan) and heat over medium. Working in batches, if needed, add the sandwiches and cook 1 to 2 minutes per side, pressing them gently to compress them as they cook, until the bread is toasted and deeply golden brown. If working in batches, add more olive oil as needed and cook remaining sandwiches. Slice and serve.