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*Grilled Ham and Gouda Sandwiches with Greens  
and Caramelized Onions*

Makes 2 servings Bon Appétit - March 2005

- 1 tablespoon extra-virgin olive oil
- 1 large onion, thinly sliced
- Unsalted butter, room temperature
- 4 1/3-inch-thick slices sourdough bread
- 4 ounces thinly sliced smoked ham, divided
- 3 ounces Gouda cheese, thinly sliced, divided
- 2 large handfuls frisée, torn into bite-size pieces (about 1 cup), divided (I used red leaf lettuce)

Heat oil in large nonstick skillet over medium heat. Add onion; sauté 5 minutes. Reduce heat to medium-low; cover and cook until onion is very tender and golden, stirring frequently, about 25 minutes longer. Season with salt and pepper. Cool slightly. Butter 2 bread slices. Place bread, buttered side down, on platter.

Divide onion, ham, cheese, and frisée between bread slices. Top each with another bread slice; butter top slices. Heat another large nonstick skillet over medium heat. Add sandwiches and cook until bread is golden brown and cheese melts, pressing occasionally with spatula, about 4 minutes per side. Cut sandwiches in half diagonally and serve immediately.