

TOASTED BLUE CHEESE AND CARAMELIZED ON-ION SANDWICHES

1 cup GOOD EATS Red Onion Marmalade

8 5 1/2x3x1/2-inch slices rustic country bread, such as walnut, pecan, or walnut-raisin

2 6-ounce wedges soft blue cheese (such as Cambazola, rind trimmed, or Gorgonzola dolcelatte), sliced

1/4 cup (1/2 stick) butter, room temperature

Arrange 4 bread slices on work surface. Top with cheese, dividing equally. Top each with 1/4 cup GOOD EATS Red Onion Marmalade. Top with remaining bread slices to form 4 sandwiches. Spread half of butter over tops of sandwiches. Heat heavy large skillet over medium heat. Add sandwiches, buttered side down. Spread remaining butter over tops of bread. Partially cover and cook until bottoms are brown, about 3 minutes. Turn sandwiches over. Cook until second sides brown, about 3 minutes. Transfer to cutting board. Cut each sandwich into 6 wedges.