

Feeling Sorry for Myself Grilled Cheese Sandwich

When life starts to go to the dark side, I can always cheer myself up with a good old-fashioned grilled cheese sandwich served with a side of potato chips. I'm sure, given enough cheese, it will cheer you up too.

(This recipe appears in my new book, *"GETTING SAUCED – How I Learned Everything I Know about Food from Working in TV."* For more stories and recipes, click here to purchase a copy – <https://bit.ly/gettingsauced>

INGREDIENTS (Makes 1 sandwich)

3 tablespoons butter, divided

1 small onion, thinly sliced

2 slices brioche

$\frac{1}{4}$ wheel of Brie or cheese of your choice, sliced

$\frac{1}{4}$ apple, thinly sliced

Fig jam, your favorite brand

Potato chips (optional)

1 or more cocktails (optional)

1 pint ice cream (optional)

PREPARATION

Melt 1 tablespoon butter in a skillet of medium heat. Add the onion and cook for 8 minutes until browned and caramelized, set aside.

In the same skillet, melt 1 tablespoon butter and brown one

side of each piece of bread. Remove from skillet and place one slice on a cutting board with the brown side facing up. Slather on fig jam. Top with sliced Brie, apples, and a heaping spoonful of onions.

Top with the other slice of bread, brown side touching the onions. You now have a sandwich with the two uncooked sides facing out.

Melt the remaining tablespoon of butter in the skillet over medium heat, and carefully place the sandwich back in the pan. When the bottom has browned, carefully flip the sandwich over and brown the last remaining side. This way, all sides of the bread are toasty and buttery. It adds to the crunch factor—a very important element when one is feeling blue.

Serve immediately with a side of potato chips, your choice of alcoholic beverage, and a pint of your favorite ice cream.