



## *Fratelli Perata Winery*

### **Fratelli Perata Grilled Cheese with Gouda, Roasted Mushrooms and Onions**

Grilled cheese sandwiches are one of those dishes; some people left them behind in childhood, while others will only eat them “when the kids want them”, even though they are secretly shouting Yes!! There are still others that add them as a staple in to their revolving dinner repertoire. Whichever way you fall, this sandwich has enough class to turn anyone into a sandwich convert. And we know you’ll drink what you have on hand with this, as almost anything is good, but nothing is as good as a Riserva Cabernet Sauvignon.

8 ounces sliced mushrooms  
1 medium Onion, sliced (the sweeter the better)  
2 tbsp olive oil  
Salt and pepper to taste  
4 tbsp butter  
4 slices bread, your choice but not rye please  
1 Cup Gouda, shredded

Preheat oven to 400 degrees F.

On a baking sheet toss sliced mushrooms and onions in olive oil. Sprinkle with a few pinches of salt and pepper. Bake in the oven for about 20 minutes, or until roasted to personal preference. Give a stir a couple times throughout the baking.

Once mushrooms and onions are done baking melt 2 tbsp butter over medium low heat in a skillet.

While the butter is melting, assemble sandwiches. On one slice of bread, layer the Gouda, the roasted mushrooms and onions, and then top with more Gouda. Figure around 1/4 cup per layer per sandwich of cheese. Salt and pepper to taste. Butter the other slice of bread and top the sandwich with buttered side out and lightly press it all down to help hold the sandwich together.

Place sandwich unbuttered bread down and cook for about 2 minutes on medium low heat, until lightly browned, then gently flip sandwich over continuing to cook for an additional 2 minutes or until lightly browned and the cheese is melted. Repeat with second sandwich.

Marvel in your very grown up grilled cheese sandwich with a glass of Riserva Cabernet.