

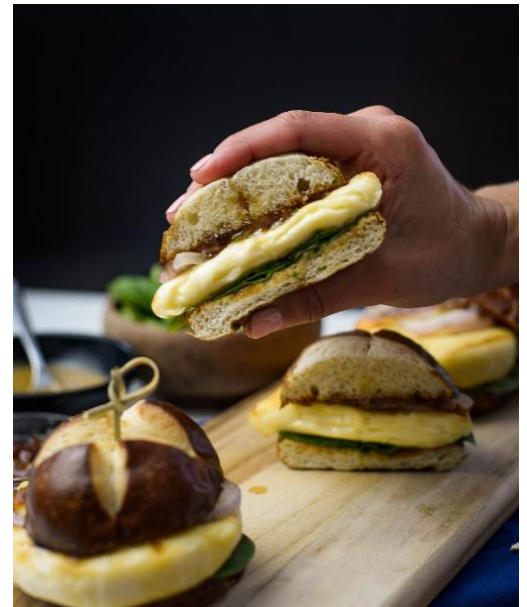
**Grilled Cheese Burger with Grilled Onions, Honey Mustard and Fig Jam on a Pretzel Bun**

**Ingredients for 2 servings:**

- 1 pack of ROUGETTE Bon·fire Grilling Cheese
- 1 large sweet onion (Vidallia, Walla Wall or Red),  
peeled and sliced into 1/2" thick rounds
- 1 tablespoon olive oil
- 2 teaspoons granulated sugar
- 2 pretzel buns, split

**Garnishes:**

- 1 tablespoon fig jam, 1 tablespoon honey mustard,
- 1/4 cup fresh baby spinach



**Instructions:**

1. Preheat grill to medium high heat.
2. Brush each side of onion slices with olive oil and sprinkle an even layer of sugar on both sides.
3. Carefully place onion slices and cheese portions on preheated grill. Close lid and grill covered for 5 minutes or until char marks appear on cheese portions and onion slices.
4. Use a spatula to carefully flip onions and cheese portions. Continue grilling for five minutes more.
5. Place spit pretzel buns on grill cut side down the last 2 minutes of cooking, or until buns are toasted.
6. Remove buns, onions and cheese from grill. Assemble burgers by spreading a layer of fig jam on both bun tops and a layer of honey mustard on both bun bottoms. Top the bun bottoms with a grilled onion slice, half of the baby spinach, a round of Grilling Cheese and top bun. Serve immediately.