

Election Night Sandwich

Or, Roasted Pumpkin & Sage Grilled Cheese



Shopping List / Equipment

Fresh produce:

- Sage, fresh leaves
- Thyme, fresh leaves
- Hokkaido pumpkin
- Red onions

Dairy produce:

- Butter
- Cheddar, grated (or any other cheese, e.g. aged Gouda, grated)
- “Bergkäse,” grated (or any other cheese, e.g. “Emmentaler,” grated)

Spices & oils etc.:

- Salt & pepper
- Olive oil
- Balsamic vinegar

Baked goods:

- Sourdough bread or any other crusty bread you like (e.g. wheat bread, toast etc.)

Equipment:

- Oven & baking tray
 - Non-stick pan
 - Cutting board & knife
 - One spoon & bowl
 - Cheese grater
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Grilled cheese is the absolute comfort food and a cheesy (and DELICIOUS!) treat at the same time. Because we all want to have our eyes on the election, this sandwich requires only little preparation and cooking time. It is easy to make and BIG on flavor. Enjoy!

Prep time: 10 minutes
Cooking time: 30 minutes
Servings: 2



Ingredients

- 2 Tablespoons soft butter
 - 10 Sage leaves, roughly chopped
 - ¼ Hokkaido pumpkin, skin on & sliced (1-2 cm per slice)
 - 3 Tablespoon olive oil
 - 3 Thyme sprigs, leaves only
 - ½ Red onion, sliced
 - 1 Teaspoon balsamic vinegar
 - 4 Slices of sourdough bread or any other crusty bread you like (e.g. wheat bread, toast etc.)
 - ½ Cup cheddar, grated (or, aged Gouda, grated)
 - ¼ Cup “Bergkäse,” grated (or, “Emmentaler,” grated)
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1. In a bowl, mix soft butter with sage leaves and season with salt & pepper
2. Preheat the oven to 200 degrees Celsius. On a lined baking tray, arrange pumpkin slices. Drizzle and brush the pumpkin with 1 tablespoon olive oil, sprinkle with thyme, and season with salt and pepper. Next to the pumpkin, add the sliced red onions to the tray, pour over 1 tablespoon olive oil and 1 teaspoon balsamic vinegar, season with salt & pepper. Using your hands, mix the onions, oil, vinegar, and seasonings. Roast the pumpkin and the onions in the oven for about 20 minutes or until soft and golden.
3. Spread either only the outsides of the bread slices or both sides (if you really love butter) with the sage butter. On the inside, layer the grated Bergkäse, roasted pumpkin, some balsamic onions, and the grated cheddar evenly. Add the top slice of bread, buttered side up.
4. Heat the pan, add 1 tablespoon of olive oil and, one at a time, slowly cook the sandwich, about 4-5 minutes each side, pressing down the bread every now and then. Serve warm & enjoy!

Watch the sandwich come together in our how to video.
