

GRILLED CHORIZO *and* SMOKED GOUDA SANDWICH *with* ONION & CHILI RELISH

Chef Ulrich Koberstein, Group Director of Culinary Arts at Destination Kohler,
Kohler, Wisconsin

Yield: 2 sandwiches

ingredients

Onion and Chili Relish

- 2 tablespoons extra virgin olive oil
- 2 large yellow onions, sliced
- 3-4 small red chili peppers, chopped
- 1 garlic clove, chopped
- 1/2 tablespoon ground cumin
- 1/4 cup red wine vinegar
- 1/4 cup brown sugar
- Salt and pepper to taste

Sandwich

- 2 chorizo sausages, butterflied
- 1 tablespoon butter
- 4 ounces **Van Gogh Smoked Gouda**, sliced
- 1 small baguette, sliced in half and split

method

Onion and Chili Relish

- Sweat onions in a large shallow pan in oil over low heat until soft and translucent.
- Add remaining ingredients to onions and cook until the vinegar has completely reduced and the sugar has caramelized (any leftover relish should be refrigerated).

Sandwich

- Char-grill chorizo sausage at medium heat until fully cooked.
- Spread butter onto sliced baguette and grill until lightly toasted.
- Layer relish, chorizo sausage, and **Van Gogh Smoked Gouda** on baguette and serve immediately.

