On this day in history... January 23, 1986, the first induction of Rock 'N' Roll Hall of Fame.

Chuck Berry, James Brown, Ray Charles, Fats Domino, the Everly Brothers, Buddy Holly, Jerry Lee Lewis, and Elvis Presley were the first class of the Rock and Roll Hall of Fame. Other inductees voted in for their early influences on rock and roll were: Jimmy Rodgers, Jimmy Yancey; and Robert Johnson, with Alan Freed and Sam Phillips entered with the inaugural class as non-performers.

Ultimate Gourmet Grilled Cheese

Ingredients:

- 8 slices of thick cut Artisan bread
- Mayonnaise for spreading
- 12 oz. Gruyere cheese
- 6 oz. White cheddar cheese
- 4 slices thin Muenster cheese
- 2 yellow onion-diced
- 1 tsp. fresh thyme– minced
- 2 tsp fresh rosemary– minced, divided
- 1 tsp. brown sugar
- Salt and pepper
- 3 Tbsp. butter
- 1 Tbsp. olive oil

Directions:

1. Add 1 1/2 Tbsp. butter and olive oil to a skillet and heat over MED-LOW heat. Add diced onions, salt, pepper, fresh thyme and 1 tsp of fresh rosemary to the hot skillet and saute, stirring often, until onions are soft and starting to brown, about 10 minutes.
2. Stir brown sugar into the onions and cook another minute. Then transfer the onions to a plate.
3. Spread one side of two pieces of bread with a bit of mayonnaise.
4. To the same skillet, add remaining butter and rosemary, and heat over MED heat. Swirl to coat the bottom of the skillet with the melted butter.
5. Add both pieces of bread, mayonnaise side down, and cook until bread is golden brown and crunchy, about 2-3 minutes.
6. As soon as you add the bread to the skillet, add a bit of cheese to the top of each piece of bread. Once it starts to melt a little, sprinkle a couple tbsp. of the caramelized onions over the top of one of the pieces of bread.
7. When the bread is good and golden brown, sandwich the pieces of bread together and cook on LOW until cheese is fully melted.
8. Slice and enjoy!