



Grilled Cheese with Prosciutto, Brie and Apple

Makes 2 very cheesy sandwiches

- 4 slices bread (sourdough is my personal favorite, but get creative)
- 2 tablespoons good quality butter, softened
- 4-6 thinly sliced pieces of brie (rind can be left on), about 3 ounces
- 4 prosciutto slices
- 8 thinly sliced Granny Smith apple slices

Heat a skillet or griddle over medium heat (ideally between 350 and 400 degrees). Butter one side of each slice of bread generously with the butter. Divide the cheese, prosciutto, and Granny Smith apple slices between the two sandwiches and top with the remaining buttered slices of bread.

Use a spatula to transfer the sandwich to the skillet. Cook each sandwich for 3-4 minutes on each side or until the cheese has melted and the bread is toasted and golden. Cut in half and serve immediately.

The Southern Grilled Cheese with Pimento Cheese

Makes 2 very cheesy sandwiches

This sandwich stands on its own with a heaping helping of pimento cheese, but make it really stand out by adding some crispy bacon and some ripe tomatoes.

- 4 slices bread (sourdough is my personal favorite but get creative)
- 2 tablespoons good quality butter, softened
- 1/3 to 1/2 cup My Three Sons™ Gourmet Fire Roasted Jalapeno Pimento Cheese
- 2 slices cooked and very crispy bacon (optional)
- 4 thinly sliced tomato slices (optional)

Heat a skillet or griddle over medium heat (ideally between 350 and 400 degrees). Butter one side of each slice of bread generously with the butter. Divide the pimento cheese, bacon, and tomato slices between two slices of buttered bread and top with the remaining buttered slices of bread.

Use a spatula to transfer the sandwiches to the skillet. Cook the sandwiches for 3-4 minutes on each side or until the cheese has melted and the bread is toasted and golden. Cut in half and serve immediately.

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A French-Inspired Grilled Cheese

Makes 2 very cheesy sandwiches

4 slices bread (sourdough is my personal favorite, but get creative)
2 tablespoons good quality butter, softened
1 tablespoon olive oil or good quality butter
1 cup sliced mushrooms
1 teaspoon thyme
4-6 slices of gruyere cheese (about 3 ounces)
2 teaspoons Dijon mustard

Heat a skillet or griddle over medium heat (ideally between 350 and 400 degrees).
Butter one side of each slice of bread generously with the butter.

Heat the olive oil in a medium skillet over medium heat. Add the sliced mushrooms and sauté until soft. Stir in the thyme and season with salt and freshly ground black pepper.

Divide the gruyere cheese and mushrooms between two slices of buttered bread.
Spread Dijon mustard on the unbuttered side of each of the remaining slices of buttered bread and place atop the mushrooms and gruyere.

Use a spatula to transfer the sandwiches to the skillet. Cook the sandwiches for 3-4 minutes on each side or until the cheese has melted and the bread is toasted and golden. Cut in half and serve immediately.

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