

Three Gourmet Grilled Cheese Combinations

The classic grilled-cheese sandwich featuring lots of melted cheddar on soft white bread is the quintessential comfort food. When paired with a bowl of warm tomato soup, this popular combination evokes warm memories of childhood for many.

However, if you find your tastes in cheese and bread have expanded a bit since those early days, you might want to check out these fabulous gourmet versions, as well.

Each combination below yields 2 sandwiches.

Gourmet Grilled Cheese – Version 1

8 oz. Brie, rind removed
3 oz. thinly sliced prosciutto, rolled and cut into thin strips
1 cup arugula, washed and dried
4 T. fig jam
4 slices sour dough bread
2 T. melted butter, unsalted

Directions:

Brush one side of each slice of bread with the melted butter. Place 2 slices in a non-stick skillet and adjust heat to medium. Add one half the Brie, prosciutto, and arugula to each slice, making sure the ingredients are evenly distributed.

Spread the fig jam on the other 2 slices (on the un-buttered side) and place on top of the assembled sandwiches in the pan, buttered side up. Press down on each sandwich with a spatula to ensure even contact and to help the interior ingredients heat evenly.

Carefully flip each sandwich and brown on the remaining side. Again, use a spatula to press down to ensure even contact with the hot surface of the pan.

Once the bread is evenly browned on both sides, remove from heat and cut in half. Serve warm.

Gourmet Grilled Cheese – Version 2

2 ripe peaches, pitted and thinly sliced

6 oz. Muenster cheese

1/3 cup pecans, finely chopped

2 T. honey

4 slices white bread

2 T. butter, unsalted

Directions: same as above, but substituting these ingredients.

Gourmet Grilled Cheese – Version 3

6 oz. smoked Gouda, sliced

1 ripe pear, washed, cored and cut into thin slices (with skin)

1 cup arugula, washed and dried

2 T. jalapeno jelly or jam

4 slices ciabatta bread

2 T. butter, unsalted

Directions: same as above, but substituting these ingredients.