

The ultimate grilled cheese

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Ingredients:

1 Baguette (Something durable with lots of nooks and crannies, anything artisanal will do)

1 2-3oz of your favorite brie cheese

A few slices of crispy thin bacon or prosciutto ham

1 oz dijon mustard

1 green apple (or your favorite variety)sliced thinly

1-2oz of honey

1 small sprig of both fresh rosemary and thyme

2-3oz butter softened

Salt and pepper

For those with Gluten Free or Dairy issues, use some gluten free bread or fresh Arepas...and a sharp cheddar will do quite well if you are able.

Method:

Microwave your honey in a small bowl with the rosemary and thyme and set aside. In a preheated heavy pan or skillet over low-medium heat, place your sliced bread butter side down...don't go so heavy with the butter...we'll put a little more on later. Build your sandwich by first smearing mustard on the bread, adding cheese, bacon, apples and more cheese. Let each side just begin to brown before you put the sandwich together with a slight pat down. Monitor your sandwich closely and turn several times so that you get very even and thorough browning. I like to give it a little smear of butter just before it is ready to give each side a little more "fry". Take out of the pan...let sit for a minute so the cheese sets up slightly, cut and serve. If you're a dunker...just put that honey in a bowl...I like to drizzle for the final effect.

Finish with just a dash of salt and pepper.