



Smoked Gouda, Sharp Cheddar and Summer Tomato Grilled Cheese on Sunflower Bread With Apple, Date and Orange Pepper Salad and a Lemon Mint Vinaigrette

Camine Pappas / June 2017 / Serves 4

INGREDIENTS

8 pieces thick cut artisan bread. I used Harris Teeter Sunflower bread
¼ C good salted butter at room temperature

10 generous slices sharp cheddar cheese

4 generous slices smoked Gouda
1-2 large sweet tomatoes cut thick; two to a sandwich

SALAD:

In a bowl combine everything but the greens. Then before serving, cover with the greens, toss and serve.

6 C spring greens, 2 Fuji apples sliced, 10-12 pitted dates sliced, ½

large orange pepper diced, small handful of fresh mint, chopped finely. Cover with 3 T fresh lemon juice, 3 t light oil, 2 T rice wine vinegar, then about ½ t kosher salt alt and a little black pepper.



METHOD:

You need a good hot pan, and some patience for this sandwich. You must watch it carefully for the perfect sandwich!

Slice and layer the cheese generously between the pieces of bread. Place two slices of awesome tomato on each sandwich. Then generously slather butter on both sides. Sometimes I don't butter the second side until I have the first side down in the pan already searing. Less messy. Get a griddle or pan very hot and place the first side down, letting it sizzle. Then after a minute lower the heat to medium/medium high. The trick is to brown but not burn before the cheese melts. Turn when brown and then cook the other side. Right before it is all the way brown cover with a large lid and turn off the heat. Let the cheese melt into loveliness! Serve with my Apple, date and pepper salad!

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