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# CONNAISSEUR

## Grilled Cheese Appetizer Sandwiches



A well-made grilled cheese can be a filling lunch, a light dinner, and an entertaining appetizer!

Choosing the right ingredients is paramount. Almost any cheese will do, but if you choose one that melts evenly, such as cheddar, Swiss, or Monterey Jack, the final result will be “less messy” to eat. Look for breads and accompaniments that flatter the type of cheese you are using. The bread should be thick enough to be crispy on the outside and soft inside, but not so hefty that it buries the cheese.

It’s always fun to pair cheese with an interesting accompaniment, such as aged cheddar with our Caramelized Onion and Fig. The accompaniment nicely offsets the richness of the cheese, and adds more flavour to the sandwich.

Makes: 2 sandwiches or 12-15 appetizer sandwiches

### ingredients

4 slices Bread - firm, 1/2 inch thick, (this can be white, multigrain, or your choice)  
1/4 pound Cheese - sliced 1/3” thick (this can be cheddar, Swiss, chèvre, or your choice)  
Butter - unsalted, room temperature

### **FOR PAIRING WITH CHEESE: Choose one of the following:**

2 Tbsp Pesto Sauce  
*OR*  
2 Tbsp Kalamata Olive Tapenade  
*OR*  
2 Tbsp Caramelized Onions with Fig

### instructions

1. Heat a griddle or large cast-iron skillet over medium-low heat.
2. Generously butter one side of a slice of bread. Place bread butter-side-down onto skillet bottom and place the cheese on the bread, covering the surface.
3. Butter a second slice of bread on one side. Spread your choice of pairing on the other side of the bread (i.e. Pesto, Tapenade, or Caramelized Onion & Fig.) Place the butter-

side-up on top of sandwich. Grill until lightly browned and flip over; continue grilling until cheese is melted.

***Tip:** To properly melt the cheese without burning the bread, cook the sandwich on one side over medium-low heat; flip it as it begins to turn golden brown. Grill the other side, and then flip the sandwich back onto the first side to reheat.*

4. Cut the sandwiches in half or in appetizer sizes, depending on how you would like to serve them. Serve immediately with our [Roasted Red Pepper Soup!](#) .

### **Cheese and Accompaniment Pairing Suggestions**

1. Caramelized Onion & Fig with aged cheddar
2. Pesto and Swiss (5 Brothers by Gunn Hill if possible)
3. Kalamata Olive Tapenade with chèvre (spread the chèvre over the bread...it doesn't slice easily)