

"THE #12"

FREDY MONTERO

SUPREME
GRILLED CHEESE

FRESH ST. MARKET



COOKIN'
WITH THE 'CAPS



sponsored by

Trail Appliances



2017
EDITION



Trail Appliances

FRESHST MARKET
freshstmarket.com

"THE #12" SUPREME GRILLED CHEESE

INGREDIENTS

- | | | | |
|---------|--------------------------------|----------|--|
| 1 large | loaf of rustic artisanal bread | 8 slices | brie cheese, sliced approximately ¼ inch thick |
| 4 tsp | garlic aioli | 8 slices | mozzarella cheese |
| 1/2 cup | butter, softened | 8 slices | smoked Havarti cheese |
| 3/4 cup | finely grated parmesan cheese | | |

DIRECTIONS

Preheat a nonstick pan on the stove top at medium-low heat.

Cut the loaf of bread lengthwise, into eight ½ inch slices. Butter the outside of each slice of bread. Sprinkle the buttered sides with parmesan cheese.

Add one slice of bread to a preheated pan, buttered side down. Spread 1 tsp garlic aioli on the bread. Add the cheese in layers, 2 slices of each type.

Top the layered cheese side with the remaining bread, buttered side up. Cook grilled cheese for 3-4 minutes on each side or until the cheese is melted and the crust is a golden brown.

This is one grilled cheese that won't need ketchup!

shop in person or order online

2017
EDITION