



FINCH + FENNEL

## *Grilled Cheese with Cherry Balsamic Preserves*

### INGREDIENTS:

- 1 Tbsp Butter
- 1-2 Tbsp Butter or Mayonnaise
- 2 slices White Sandwich Bread or Sourdough
- 2-3 slices Aged Cheddar
- 1-2 slices Manchego
- 1-2 Tbsp F+F Cherry Balsamic Preserves



### DIRECTIONS:

1. Bring a sauté pan to medium heat, adding 1 tablespoon of butter once hot.
2. Spread butter or mayonnaise onto one side of each slice of bread.
3. Add one slice of bread to the pan, butter-side down & then layer on the cheese slices.
4. Spread F+F Cherry Balsamic Preserves onto the unbuttered side of the second slice of bread & place it, butter-side up, on top of the cheese slices.
5. Cover the pan with a lid, checking progress often. When bottom is toasted, flip the sandwich & cover the pan again.
6. Checking progress often, cook until cheese is melted and bread is toasted on each side of the sandwich. Reduce heat if bread is browning faster than the cheese is melting.
7. Plate the sandwich, cut it in half & serve!

*Enjoy!*

