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Decadent Gourmet Grilled Cheese Sandwich



Ingredients

2 slices whole grain bread
4 slices cheese, choose a cheese that melts well and stay away from the processed stuff because it does nothing for the flavour. I like to use a mature cheddar cheese or a nice emmenthal
1 tsp. soft goats cheese (optional)
2 slices turkey ham, thin slice
2 rounds pineapple, fresh and thin slice
4 basil leaves, fresh
1 tbsp. butter

Preparation

- 1 On one slice of bread layer the following
- 2 2 slices of cheese then the ham then the pineapple, then the basil, then the goats' cheese. Place the other slice of bread on top
- 3 Butter the one side of the sandwich and place on a hot dry skillet. While the one side is lightly frying butter the other side. When the bread is crisp and brown and the cheese has begun to melt turn the sandwich over and fry the other side
- 4 Serve hot and enjoy, yum!

Cooks Note

This sandwich will hit the spot every time. I like to add the goat's cheese as I like the tangy flavour of it. If you are not as adventurous then add some tomato slices instead of the pineapple. This is one thing that will not taste the same if you save it for lunch the next day so I do not recommend it. Just enjoy it while it's hot.