

SMOKY GRILLED-GRILLED CHEESE

Prepared by: Ron Innes, February 2018

Source: Red White and Que

8 slices sourdough bread
¼ cup unsalted butter, at room temperature
4 slices smoked cheddar cheese
4 to 8 slices tomato
4 slices smoked Gouda cheese
2 banana peppers or jalapenos, seeded and sliced
8 thin slices red onion
4 to 8 slices smoked Gruyere cheese

Prepare a medium-hot fire in your grill.

Lightly butter one side of each piece of bread. Place 4 slices of the bread, butter-side down, on a baking sheet. Assemble the sandwiches, beginning with a Cheddar cheese slice to cover each, followed by 1 or 2 slices of tomato, a slice of Gouda, a quarter of the sliced peppers, 2 slices of red onion, and ending with 1 or 2 slices of Gruyere. Set the other piece of bread on top, butter-side up. Use the baking sheet to carry the sandwiches to the grill. Place the sandwiches directly on the grill grates and grill the sandwiches for about 4 or 5 minutes on each side, or longer, depending on how browned you like your sandwich.

Ron's Notes: I wouldn't change anything and would definitely make again.

