

GUASTELLO'S VILLAGE MARKET

Spicy Apple Cheddar Grilled Cheese

Serves 2 (easily doubled!)

Ingredients

4 slices thick, Italian bread (I used a crusty Tuscan loaf from the bakery, and sliced it myself)
4 Tablespoons cinnamon honey butter (I used store bought, but you can use homemade as well)
1 large apple, sliced thin
4-6 ounces extra sharp white cheddar
4 Tablespoons Hot Pepper Jelly (or store-bought spicy jelly!)
1 cup fresh arugula

Instructions:

Heat a griddle to 350° or a skillet to medium-high heat.

Smear the cinnamon honey butter on both sides of all four slices of bread. Place the bread on the heated griddle. Toast until golden brown and crispy, about 3-4 minutes. Careful not to burn it!

Flip the bread. Reduce the heat slightly to about 250° or medium-low.

On two of the slices, top with the cheddar cheese and apple slices. Drop spoonful's of the hot jelly across the top. Cover with a large cover, careful not to smush your sandwich, just enough to melt the cheese well, for 3-4 minutes, depending how thick your cheese slices are.

Top with arugula, it will stick to the jelly, place the other two slices on top, serve, and devour!

Credit: aheadofthyme.com