

## **Havarti and Strawberry-Rhubarb Grilled Cheese**

Makes 2 sandwiches

3 cups strawberries, hulled and quartered  
3-4 stalks rhubarb, sliced into 1/2 inch thick pieces (or 3 cups frozen rhubarb)  
1/3 cup sugar  
3 ounces Havarti cheese, thinly sliced or grated on the large holes of a box grater  
4 slices of bread, sliced about 1/2 inch thick. (Rye, Sourdough or any good quality bread)  
2 Tablespoons unsalted butter, melted

1. Preheat oven to 350°F. In a medium sized bowl, mix together strawberries, rhubarb and sugar. Spread out on a parchment lined baking sheet and bake for about 30 minutes, until fruit is tender and falling apart. Transfer strawberry rhubarb mixture to a strainer, set over a bowl and allow it to drain for about 10 minutes. Discard juices. Coarsely mash the fruit and set aside.
2. Heat a 12-inch skillet over medium-low heat. Lay 2 slices of bread on the counter. Top each slice with 1/4 of the cheese mixture, spreading it out to cover entire slice of bread. Top each with 2 tablespoons of strawberry-rhubarb compote. Spread it out. Top with remaining cheese and remaining 2 slices of bread. Gently press down on sandwiches. Brush the top of each sandwich with 1/4 of the melted butter.
3. Brush remaining side of each sandwich with remaining butter. Turn down heat to low. Cook sandwiches until they are deeply golden brown and crisp. Be patient. It will take 5 to 10 minutes per side. Do not be tempted to crank up the heat. You will just burn the bread and fail to melt the cheese.
4. Slice in half with a serrated knife and serve.