

Salt and Serenity

Grown-Up Grilled Cheese Sandwiches

Recipe adapted from America's Test Kitchen

Serves 4

7 ounces Gruyère cheese, cut into 24 equal pieces, room temperature

2 ounces Brie cheese, rind removed

2 Tablespoons dry white wine

3 Tablespoons unsalted butter, softened

½ cup fig jam

4 fresh figs sliced

12 basil leaves

8 slices of bread (an Artisan sourdough or multi-grain would be perfect for this)

1. Process Gruyère, Brie, and wine in food processor until smooth paste is formed, 20 to 30 seconds.
2. Lay a sheet of parchment paper on counter. Top paper with 4 slices of bread. Using half of the softened butter, butter top side of each slice and flip slices over. Spread the fig jam over the unbuttered side of the bread slices and then top the jam with the cheese spread. Top the cheese with sliced figs and basil leaves. Top each sandwich with a slice of bread and butter the top side with the remaining butter.
3. Preheat 12-inch non-stick skillet over medium heat for 2 minutes. (Droplets of water should just sizzle when flicked onto pan.) Place 2 sandwiches in skillet; reduce heat to -low and cook until both sides are crispy and golden brown, about 4-6 minutes per side, moving sandwiches to ensure even browning. Remove sandwiches from skillet and let stand for 2 minutes before serving. Repeat with remaining 2 sandwiches.