

Strawberry Brie GRILLED CHEESE



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Ingredients

¼ cup sliced Mucci Farms **Smuccies Strawberries**
¼ cup Mucci Farms Strawberry Tomato Jam*
16 slices French baguette, sliced ½" thick
16oz. French or Canadian Brie, refrigerated
4 tbsp. sweet butter
Extra virgin olive oil
Freshly-ground black pepper, to taste

Directions

- Slice strawberries width-wise to create berry "circles". Set aside.
- Slice brie and divide evenly. Set aside.
- Lay out bread slices on a flat surface, then place 1 slice of brie on each "bottom" bread slice.
- Gently spread 1 tsp. of Mucci Farms Strawberry Tomato Jam* on top of brie.
- Lay 2 strawberry circles on top of jam, followed by the balance of brie slices.
- Top with remaining bread slices and gently press together. Spread each bread "top" with 1 tsp. sweet butter.
- Heat a non-stick frying pan with approximately 1 tbsp. olive oil and 1 tbsp. sweet butter on medium high.
- When butter is melted and sizzling, reduce the heat to medium and place 4 sandwiches in the pan, buttered side up.
- Grill for 3 minutes or until bread starts to turn golden, then gently flip buttered side down for another 3-5 minutes or until golden.
- Repeat with the remaining sandwiches.

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