



Grilled Cheese Trio

Ingredients:

- 12 jalapeño peppers, halved, seeds and stems removed
- 2 tbsp. olive oil
- 2 tsp. salt
- ½ cup Tillamook Original Cream Cheese Spread, softened
- 1 tbsp. hot honey
- 1 tbsp. chives, thinly sliced
- 6 slices sourdough bread
- 9 Tillamook Farmstyle Sharp Cheddar Slices
- 2 tbsp. unsalted butter

Preparation

1. Preheat your oven to 350°F and prepare in a medium-sized bowl, toss the peppers in the oil and salt.
2. Once the oven has reached its desired temperature, place the jalapeños on a small baking sheet and roast for 15-20 minutes or until they deepen in color a couple of shades. Remove from the oven and set aside.
3. Once cooled, slice the peppers into matchstick-sized strips.
4. In another bowl, whisk together your cream cheese, honey and chives.
5. On one side of each slice of bread, spread a thick layer of butter, then on the interior side of half of the slices, spoon an even helping of the cream cheese mixture onto each slice.
6. Top the cream cheese mixture with three slices of Tillamook Farmstyle Sharp Cheddar, then finish the stack with four roasted jalapeño halves.
7. Top with another slice of bread with the buttered side facing up.
8. In a frying pan or cast-iron skillet over medium heat, grill each sandwich for 5 minutes per side, beginning with the cream cheese side closest to the pan.
9. Slice into quarters and serve.