

GrilledCheeseAcademy.com


GOLD PRIZE
2012
GRILLED
CHEESE
RECIPE
CONTEST

CREATED BY
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THE BEWITCHING



This magical concoction features fresh blackberries, peppery greens, crispy fried bacon, and lusciously molten Wisconsin Provolone and Gouda.

No. of Servings: 2

Ingredients

- ½ cup arugula
- ½ cup spinach
- 4 slices traditional white bread
- 4-6 tablespoons butter, softened
- Cooking spray to coat skillet
- 20-24 fresh blackberries, divided
- 2 slices Wisconsin Provolone cheese, cut to fit bread
- 2 slices Wisconsin Gouda cheese, cut to fit bread
- 6 slices bacon, cooked crisp and drained

Cooking directions

Mix arugula and spinach in small bowl; set aside. Trim crust from 3 sides of the bread slices, leaving curved top crust attached. Butter bread slices on both sides. Heavily coat skillet, preferably cast iron, with cooking spray and then heat.

Place 2 slices of bread, buttered-side down, in skillet (there should be slight sizzle) and place 5-6 blackberries in center area of each bread slice. Top berries with a slice of Provolone. Add another handful of berries and top with Gouda for the second layer. Place 3 strips of bacon on each sandwich and place bread slice on top, buttered-side up. Using a spatula, press firmly to meld and compact sandwich; grill 2-3 minutes until bottom is browned. Flip and grill another 2 minutes or until cheese is melting.

Remove sandwiches to plate. Carefully pull back top slice and spread arugula and spinach mixture over. Replace top, pressing down, and then flip sandwich so greens are on the bottom.



** PROUDLY HONORING



WISCONSIN CHEESE **

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WISCONSIN PROVOLONE

A cheese closely related to Mozzarella, Provolone is distinguishable by its fuller flavors, achieved through the use of more cultures. Early cheesemakers originally used ropes to hang and cure Provolone, then reused the ropes to transport the cheese by horseback. Provolone comes in both smoked and unsmoked varieties.

FLAVOR: Slightly tart when young, growing sharper with age.

GOES WELL WITH: Crackers, cured meats, tomatoes, pears, grapes, figs, nuts, and olives.

LIKES THESE DRINKS: Chianti, Lager, Pale Ale, Port, Porter, Stout, and Syrah.



** PROUDLY HONORING



WISCONSIN CHEESE **

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WISCONSIN GOUDA

Wisconsin cheesemakers proudly carry on the tradition of making fine Gouda, a cheese first produced more than 800 years ago in Holland. Both the age and flavor of Gouda can be determined by the color of the wax casing: red wax suggests mild, yellow or clear wax suggests aged or flavored, and black or brown wax suggests smoked. Wisconsin produces Gouda in many varieties: plain, caraway, smoked, reduced fat, and endless—a version that is easier to slice.



FLAVOR: Light, buttery, and nutty.

GOES WELL WITH: Crackers, apples, pears, peaches, apricots, cherries, and nuts.

LIKES THESE DRINKS: Beaujolais, Bock, Brandy, Brown Ale, Champagne, Chardonnay, Lager, Pale Ale, Pinot Gris, Porter, Riesling, Scotch, and Stout.

