



HIGHWAYMAN.



Grilled Sharp Cheddar and Chive Butter Sandwich

Ingredients:

1/2 cup salted butter, softened

2 tablespoons fresh chives, finely chopped

1 tablespoon fresh thyme

4 slices sourdough or French bread

8 slices sharp cheddar cheese

Preparation:

Mix together butter and chives into a small bowl, set aside.

Heat a griddle or large saute pan over medium heat.

Spread chive butter liberally on 2 slices of bread and put butter side down on griddle.



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Preparation Continued:

Place 4 slices of cheddar evenly on each slice and sprinkle with thyme.

Butter the other 2 breads and place butter side up on top of each bread in the pan and press down with the spatula.

After a couple of minutes, check by lifting a corner of the bottom bread to see doneness--should not be turning brown too quickly--if so, turn heat to medium low.

When the bottom is golden and the cheese is melting, turn over and cook until the same golden-brown color on bread and cheese is fully melted.

Move to plates, slice in half, and serve.

Tomato soup is always a great accompaniment, but a light arugula salad works here too.

Grab a glass of 2019 Highwayman Proprietary Blend, the remote and that's a great evening!

