

Gourmet Grilled Cheese

- 4 slices sourdough bread
- 2 tablespoons butter, at room temperature
- 2 tablespoons fig jam
- 4 ounces manchego cheese
- 2 ounces fresh mozzarella cheese



Heat a skillet to medium heat. Butter one side of each slice of bread and on the other side, spread some fig jam.

Place 2 slices of bread, butter side down, in the skillet. Top with 2 ounces of manchego cheese and 1 ounce of mozzarella cheese and the other slices of bread, butter side up. When the bread on the skillet is lightly golden, carefully flip the sandwich and continue to brown on the other side.