

BLUEBERRY GRILLED CHEESE

Submitted by Rebecca Cleland

A unique twist on a classic grilled cheese, balancing sweet and savory flavors in a crispy, golden sandwich that's deliciously gooey with every bite.

Ingredients

- 2 slices sourdough bread (or bread of your choice)
- ½ cup blueberries
- 1½ tbsp butter, or to taste
- 1 tbsp honey
- Cheese of your choice (extra-old white cheddar recommended)
- Salt and black pepper, to taste

Instructions

1. Melt ½ tablespoon of butter in a skillet over low heat. Add the blueberries and cook until they soften and burst, stirring occasionally. Add a small splash of water if needed to help them break down.
2. Slice or shred your cheese of choice.
3. Spread butter on one side of each slice of bread. Heat a skillet over medium-low heat.
4. Place one slice of bread, buttered side down, in the skillet. Layer the cheese on top, followed by the cooked blueberries. Season with salt and pepper to taste, then top with the second slice of bread, buttered side facing up.
5. Cook until the bottom slice is golden brown and crispy. Carefully flip the sandwich and cook until the other side is golden brown and the cheese is melted.
6. Remove the sandwich from the skillet and slice it in half. Drizzle honey over the top and enjoy!