

— *Recipe* —

THE APPLETON SMOKY GRILLED CHEESE



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Prep Time: 5 min. | Cook Time: 10 min. | Total Time: 15 min. | Serves 1

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Ingredients:

- 2 slices of bread
- ½ cup Maple Leaf Smoked Gouda, coarsely shredded
- Dollop of Murray's Apple Butter
- Salted butter, softened
- ½ cup Murray's Cave Aged Gruyère, coarsely shredded

Directions:

1. Pre-heat griddle on medium.
2. Combine shredded cheeses until completely mixed.
3. Spread butter on one side of each piece of bread.
4. Place cheese blend on one un-buttered side of bread. Top with dollop of Murray's Apple Butter then sandwich together with other slice of bread, butter-side up.
5. Place assembled sandwich on pre-heated griddle and cook until cheese begins to melt and bread is golden brown.
6. Carefully flip to brown other side and cook until cheese is melted. Enjoy immediately.