

## **Blueberry Balsamic Grilled Cheese**

**Hazel Blue Acres Silvana, WA**

Makes 2 large sandwiches

- **1 cup blueberries**
- **2 tablespoons balsamic vinegar**
- **3 tablespoons brown sugar**
- **4 slices rustic white bread from Hammond Bread Co.**
- **1 cup fresh basil**
- **6 slices Havarti or Monterey Jack**
- **Freshly Ground pepper**

1. Heat blueberries, vinegar, and brown sugar in a saucepan over medium heat for 5 minutes. Use on the sandwich or chill for later.
2. Spread a light layer of butter or olive oil on one side of each bread slice.
3. Layer half of Havarti and basil leaves onto one slice of wheat bread.
4. Scoop the solid portion of the blueberry mixture & spread over the basil.
5. Top with ground pepper.
6. Top with remaining Havarti.
7. Place another bread slice over the cheese.
8. Option 1: Heat a skillet over medium heat and cook sandwich on each side for 2-3 minutes, or until cheese is melty.
9. Option 2: Melt it in a sandwich grill, rotating partway through.
10. Fun ideas for extra sauce if you double the recipe:

Add the liquid portion of the blueberry mixture to some olive oil & balsamic vinegar for a dressing and serve over a side salad.

Any extra sauce can also be used as a topping for a fancy cheeseburger, steak, fish or chicken.

Source: [rachelschultz.com](http://rachelschultz.com)