

RECIPE

Grilled Cheese Deluxe



Ready in **10 minutes**

Makes **1 Sandwich**

Ingredients

- 1 Tbsp. butter
- 2 slices bread
- 4 slices of swiss cheese
- 4 pieces of bacon, cooked crisp
- 6 - ¼ inch slices of fresh jalapeño
- 2-3 Tbsp. Maple Merlot Wine Jelly

Preparation

1. Butter both slices of bread.
2. Heat skillet over medium heat. Put one slice of bread, butter side down, into hot skillet. Place two slices of cheese on bread in skillet. Top cheese with jalapeños and bacon slices. Put the remaining two slices of cheese on top of bacon. Lastly, put second slice of bread, butter side up, on top of the rest of sandwich.
3. Grill sandwich until golden brown and cheese has started to melt. Flip the sandwich over and cook for another couple minutes, until golden brown. Remove from skillet.
4. Open the sandwich and spread the Wine Jelly on to the sandwich. Put the sandwich back together. Serve immediately.

Other Grilled Cheese Deluxe combinations:

- Turkey, Brie, Arugula & Basil Pinot Noir Wine Jelly
- Ham, Gruyere cheese, Apple slices & Lavender Chardonnay Wine Jelly
- Roast beef, Gorgonzola, Mozzarella, Red onion & Cabernet Wine Jelly

