

# Grilled Cheese with Cheddar and Shallot

Servings : 4

Amount	Measure	Ingredient - Preparation Method
7	ounces	aged cheddar cheese - cut into 24 pieces, room temp
2	ounces	brie cheese - rind removed
2	tablespoons	dry white wine or vermouth
4	teaspoons	minced shallot
3	tablespoons	unsalted butter
1	teaspoon	dijon mustard
8	slices	hearty white sandwich bread

Process cheddar, brie, and wine in food processor until smooth paste is formed, 20-30 seconds. Add shallot and pulse to combine, 3-5 pulses. Combine butter and mustard in small bowl.

Working on parchment, spread mustard butter evenly over 1 side of each slice. Flip 4 slices over and spread cheese mixture evenly. Top with remaining, butter side up.

Preheat 12" non-stick skillet over med heat for 2 minutes. Place 2 sandwiches in skillet; reduce to med-low; and cook until both sides are crispy and golden, 6-9 minutes per side. Remove and let stand for 2 minutes.