

Grilled Cream Cheese Sandwich with Banana and Pineapple Salsa

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1/2		ripe pineapple - cored
1		orange - zested
4	tablespoons	sugar
1/4	cup	sugar
1	tablespoon	lime zest
1/4		vanilla bean - split
8	ounces	cream cheese - softened
1	tablespoon	rum
12	slices	Brioche - 1/2" thick, crust removed
6		ripe bananas - sliced lengthwise 1/4" thick
6		8x8 squares of aluminum foil
4	ounces	butter - room temp

Cut pineapple in small dice and place in collander. Set aside and drain, reserving juice. Juilienne zest and place in a small pot of water. Bring to a simmer and cook for 2 minutes. Strain and reserve zest and orange water. Using the same pot, combine pineapple juice, 1 tablespoon sugar, and orange zest. Scrape vanilla bean seeds into pot as well. Bring to a simmer. Place pineapple in a bowl and pour juice over. Let sit for 2 hours or overnight.

Combine the lime zest, 3 tablespoons sugar, cream cheese and rum in a medium bowl and whip until smooth. Reserve.

Cut each slice of bread in half and brush one side with butter. Sprinkle with some of the 1/4 sugar and turn non buttered side face up. Spread a 1/4" layer of cream cheese on all sides. Place a layer of banana on one slice and top with the other slice.

Lightly butter and sugar the foil sheets and place a sandwich on each. Fold up and reserve. Put sandwiches over a low-med heat grill and grill 3-4 minutes per side.