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THE
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GOOD MORNING, SUNSHINE
GRILLED CHEESE

I N G R E D I E N T S

- 2 strips thick-cut bacon,
cut in half
- 1 egg
- 2 tsp. butter, softened
- 2 oz. smoked Gouda, sliced
- 1 tsp. crème fraîche
- 2 slices onion Asiago bread
- ½ tsp. fresh rosemary,
finely chopped
- Salt and pepper, to taste

D I R E C T I O N S

- 1.** In a cast iron skillet or griddle over medium heat, cook bacon. (We like ours extra crispy.) Remove from skillet; drain on paper towels.
- 2.** Fry egg to over-medium, about 2 minutes per side, in same skillet. Season with salt and pepper. Set aside.
- 3.** Melt 1 tsp. butter in the skillet. Add smoked Gouda and let melt, about 30 seconds. With a nonstick spatula, flip the cheese; melt other side, about 30 seconds. The cheese surface should begin to crisp. Overcooking will make it chewy so watch it closely!
- 4.** Spread crème fraîche on one bread slice. Sprinkle with fresh rosemary, covering bread evenly. Top with the bacon and the egg. Top with melted cheese and remaining bread slice. Return to skillet. With back of spatula, bacon press, or bottom of a small skillet (the most innovative, thus our favorite!), press sandwich for 1–2 minutes. Spread remaining 1 tsp. butter over top slice. Carefully flip the sandwich. Press for 1–2 minutes more.
- 5.** Let sandwich rest on a cutting board for 30–45 seconds. Gently slice with a sharp knife. Move to a plate and serve.



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