

Grilled Cheese with Romesco & Serrano by BlueStar Chef Wylie Dufresne

Ingredients:

- 8 slices sourdough bread
- 6 oz. sliced Serrano ham
- 4 oz. soft Spanish cheese (Mahon, Tetilla, etc) thick sliced
- 3 – 4 Tbsp prepared Romesco sauce
- 2 Tbsp cold butter

Instructions:

1. Preheat BlueStar griddle to 325° F
2. Layout all six slices of bread and spread evenly with Romesco
3. Alternately, lay ham and cheese down on 4 slices of bread
4. Top with other 4 slices to make 4 sandwiches
5. Take 1 Tbsp butter and spread on to griddle
6. Lay sandwiches on griddle and press each one gently
7. Once golden brown (about 4 – 5 minutes) flip and add additional Tbsp of butter to griddle and press again
8. Once golden brown and heated through remove from griddle, quarter, and serve