

Delightful Food Ideas

California Triple Cheese Grill Reinvents A Classic

(NAPSA)—Who doesn't love the gooey goodness of melted cheese sandwiched between buttery, toasted bread? For years, Americans have embraced the grilled cheese sandwich as an all-American comfort food. The California Triple Cheese Grill puts a California spin on this classic with the addition of Monterey Jack, one of America's most popular cheeses that was created in California more than a century ago.

This soul-soothing dish is simple to prepare and hearty enough to be a meal. The California Triple Cheese Grill layers two types of California Jack cheese with California Cheddar, ham, tomato and herb bread for a sandwich that packs a flavorful punch. You can also experiment with the more than two dozen types of naturally flavored Jack cheeses produced by California cheesemakers to put your own spin on this sandwich.

Like its namesake state, the California Triple Cheese Grill leaves a large impression. The fact that it is easy and quick to prepare only adds to its considerable charm. While this sandwich stands on its own, you can also pair it with a green salad or soup for a more complete meal.

Monterey Jack is just one of the more than 250 varieties and styles of cheese produced by California's 51 cheesemakers.



California Triple Cheese Grill reinvents the classic grilled cheese sandwich using three popular California cheeses.

For additional recipe ideas using delicious California cheeses, visit www.RealCaliforniaCheese.com.

**California Triple Cheese Grill
Yield: 1 large sandwich**

- 1** tablespoon unsalted California butter
- 3** slices herb bread (approximately ½-inch thick)
- 2** teaspoons Dijon mustard
- 2** slices (1 ounce) California Cheddar
- 1** ounce thinly sliced Black Forest ham
- 2** slices (1 ounce) California Monterey Jack

- 4** large basil leaves (optional)
- ½** tomato, sliced
- 2** slices (1 ounce) California Pesto or Jalapeño Jack

1. Melt butter in small pan. Brush a little butter on both sides of one slice of bread and press in a nonstick sauté pan over medium-high heat, turning once to grill both sides. (This will become the middle layer of the sandwich.)

2. Spread one teaspoon of Dijon mustard on bottom slice of bread (not grilled piece.) Place one slice of Cheddar cheese on top. Cover with sliced ham. Place one slice of Monterey Jack on top and cover with the grilled slice of bread. Place one slice of Cheddar cheese on top of grilled slice. Top with basil leaves, if using, and tomato slices. Cover tomatoes with two slices of Pesto or Jalapeño Jack cheese, and one slice Monterey Jack.

3. Spread one teaspoon Dijon mustard on bottom of top slice and place on sandwich.

4. Brush remaining melted butter on bottom and top of sandwich and fry over medium-high heat until golden and cheeses are melted. Cut in half and secure each half with a toothpick. Serve warm.