

BACON CHEDDAR, GUACAMOLE GRILL SANDWICH

Ingredients:

(serves 2)

- 4 strips of bacon, cooked crisply
- 4 ounces Cheddar cheese
- 4 slices bread
- 2 tablespoons butter
- 2 ounces Unie Kaas Robusto (or other cow milk cheese)
- Guacamole (recipe to follow)



Directions:

Cook the bacon as crisply as you prefer. Drain on paper towels. Prepare the guacamole (according to recipe).

Butter the bread on one side. Heat a griddle on medium. Lay all four pieces of bread on the griddle, butter-side down. Layer with cheese and guacamole on one side and cheese and bacon on the other.

Cook the half-sandwiches until the cheese melts. Stack the two sides together and cover with a lid or piece of foil to finish the melting process.

Serve warm and enjoy.

*Note: Because of the guacamole, this is a hard sandwich to slice. Prepare to get messy.



Guacamole Recipe

Ingredients:

- 1 avocado
- 1 teaspoon lemon juice
- 1 tablespoon sour cream
- Dash of white pepper
- Dash of Worcestershire sauce

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Directions:

A trick for peeling the avocado. Slice in half, remove pit. Using a spoon, scoop out the contents.

Put avocado and other ingredients in a bowl. Whip together. Cover tightly to prevent air from getting to the guacamole until you are ready to use.