



# Saint Luke's FAME Grilled Cheese

## Ingredients:

2 tablespoons butter	1 slice (1 oz.) Colby Jack cheese
1 clove garlic, crushed	1 slice (1 oz.) Monterey Jack cheese
1/8 teaspoon red pepper flakes	1/2 cup spinach or other leafy green
1/8 teaspoon dried thyme	2 slices tomato
2 teaspoons Dijon mustard	
2 slices sourdough bread	<i>(Feel free to substitute different types of cheese as desired)</i>
1 slice (1 oz.) white cheddar cheese	

## Directions:

1. Melt butter in saucepan over low heat. Add garlic, red pepper flakes, and thyme to melted butter. Let simmer as you prepare the sandwiches.
2. Spread 1 teaspoon of Dijon mustard on each slice of bread.
3. On the side with the mustard, add one slice of cheese to each slice of bread.
4. To one slice, add spinach, the third slice of cheese, and then tomato slices (in that order to keep sandwich from slipping). Top with second slice of bread with cheese.
5. Heat a skillet over medium heat.
6. With a basting brush, brush on melted flavored butter thoroughly to coat each side of the sandwich.
7. Place sandwich in skillet. Press down with a pot lid and keep lid on while the sandwich cooks. Brown one side of the bread fully, without burning (about 5 minutes).
8. When one side is brown, flip and repeat for the other side until brown and cheese is melted.
9. Remove from skillet and let cool. Slice into halves and enjoy!

*Servings: 1 sandwich*

