

## *Blueberry and Brie Grilled Cheese Sandwich*



### Ingredients

Soft bread, such as egg bread, challah or brioche, sliced about ¼ inch thick

Per sandwich:

2-3 slices of brie cheese, about 1/8" thick, cut to be the same size of the bread.

2 tbsp. blueberry jam

1 tbsp. softened unsalted butter

### Procedure

1. On one side of the bread, spread the blueberry preserves so it covers the entire slice of the bread, all the way to the edges. Place the brie on top of the jam.
2. Put the two slices of bread together the fillings are together and the bread is even.
3. Preheat a sauté pan or griddle to medium high heat.
4. Spread ½ tbsp. soft butter on each of the outer sides of the bread.
5. Fry in the pan until golden brown on each side, and the fillings are gooey.
6. Cut as desired and serve immediately.

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