

PROSCIUTTO & PEACH GRILLED CHEESE

with Provolone, Crispy Prosciutto and Grilled Peaches

INGREDIENTS

Prep Time: 30 Minutes
Servings: 4

Grilled Peaches

2 Ripe Peaches, pit removed,
thinly sliced, skins on
3 tablespoons Olive Oil
Salt and Pepper

For the Sandwich

8 Slices Prosciutto or Thin-sliced Bacon
Oil for Frying
8 slices Sourdough Bread
4 tablespoons Mayonnaise or Butter*
8 thin slices Provolone Cheese

*Using mayonnaise to brush the outside of your grilled cheese rather than butter adds a subtle savory flavor to the bread without tasting like mayo. It also crisps up well.

DIRECTIONS

1. **Grill the peaches:** In a large bowl toss together peaches and olive oil. Season with salt and pepper to taste.

2. Lay slices on grill or grill pan and cook until tender, 1-2 minutes on each side. Remove to a plate.

3. **For the crispy prosciutto*:** heat 1-2 inches of oil to 375F in a deep saute pan or wide sauce pot. Fry prosciutto, in 2 batches, until crispy. Remove to a paper-towel lined cooling rack to drain.

*If using bacon: in a pre-heated frying pan (without oil), cook bacon until browned and crispy. Remove to a paper-towel lined cooling rack to drain.

3. **For the sandwich:** preheat a griddle or frying pan over medium heat. Brush one side of all 8 slices of sourdough bread with mayo or butter.

4. Place 4 slices of bread mayo-side-down in preheated pan (or however many will fit). Layer with one slice provolone, grilled peach slices, 2 slices of crispy prosciutto (or bacon) and another slice of provolone. Top with remaining slices of bread, mayo-side-up. Cook until both sides of bread are golden brown and cheese is melted. Slice and serve hot.

