

RED BICYCLETTE

French Countryside Grilled Ham and Cheese

1/4 lb. Shredded Gruyere cheese, sliced thinly
1c Milk
2T Butter
1/2 lb. Ham, sliced thinly
4 Slices, potato rosemary bread, lightly buttered on one side

Directions

In a medium bowl, soak shredded Gruyere in milk for several minutes. Squeeze excess milk from the cheese, then set cheese aside; discard excess milk. In a large nonstick skillet, melt 1 tablespoon of butter over medium heat. Place two slices of bread in the skillet, buttered sides down. Top each with half the ham, then finish topping by adding half the cheese. Place a slice of bread, buttered side up, on top of the cheese. Cook over medium heat until bottom bread is golden brown. Turn the whole sandwich over, then cook until golden brown.

Serves 2

Delicious, when paired with Red Bicyclette® Syrah