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# The Best Grilled Cheese Sandwich Ever (for Grown Ups Only!)

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bon appétit



Ditte Isager

## Bon Appétit

Smear the bread with mayo on both sides and then grill in butter for the ultimate golden-brown crunch.

Makes 4

Recipe by Kevin West

## Ingredients

8 slices sourdough or white bread  
1/4 cup mayonnaise  
1 1/2 cups grated mozzarella  
1 1/2 cups grated Gruyère  
1/2 cup grated aged goat cheese

(such as Midnight Moon from Cypress Grove Chevre)

3/4 cup Bread-and-Butter Pickles

3 ounces thinly sliced prosciutto

6 tablespoons (3/4 stick) unsalted butter

## Preparation

Smear both sides of bread slices with mayonnaise. Combine cheeses in a bowl. Sprinkle 4 slices bread with half of cheese mixture, dividing equally. Top each with 3-4 pickles. Divide prosciutto among sandwiches; top with remaining cheese. Cover with remaining bread.

Melt 2 tablespoons butter in each of 2 large heavy skillet over medium-low heat. Add 2 sandwiches to each

skillet and cook until bread is golden, 9-10 minutes. Add 1 tablespoon butter to each skillet, flip sandwiches, and cook until bread is golden and cheese is melted, 9-10 minutes longer.

**nutritional information**

One sandwich contains:

Calories (kcal) 916.0

Calories from Fat 447.8

Fat (g) 49.8

Saturated Fat (g) 24.5

Cholesterol (mg) 136.0

Carbohydrates (g) 70.3

Dietary Fiber (g) 2.3

Total Sugars (g) 3.7

Net Carbs (g) 68.0

Protein (g) 41.7

Sodium (mg) 1851.1

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