



**RECIPE OF THE MONTH  
SEPTEMBER 2018**



**GRILLED CHEESE WITH SUMMER TOMATOES**

There is nothing better than a grilled cheese sandwich unless it's a fresh summer tomato. Put the two together and you have a taste sensation. Savor the flavor while local tomatoes are still available. Enjoy the sandwich with a glass of Virginia wine or craft beer.

**GRILLED CHEESE W/ SUMMER TOMATOES**

*(Makes four sandwiches)*

- 2 large heirloom or other summer tomatoes
- Kosher salt, fresh ground pepper
- 8 slices sourdough or other country-style bread
- ¼ cup mayonnaise
- 1 lb sharp white cheddar, coarsely grated
- 1 small shallot, sliced very thinly

**Preparation:**

Slice tomatoes thin as possible and place on wire rack set inside rimmed baking sheet. Season with salt and pepper. Let sit, turning once, a lot of the liquid has been released.

Heat two large skillet over low heat. Spread 1 side of 4 slices with half of mayonnaise. Set slices with mayo side down on a cutting board. Mound cheese on slices, pressing down gently. Top with shallot and close sandwiches. Cook, mayo side down, pressing gently, until bottom sides are golden brown about 6-8 minutes. Spread remaining mayonnaise over top slices of bread and carefully turn sandwiches over. Cook until other side is golden brown and cheese is melted, 6-8 minutes. Transfer to a cutting board and pry each sandwich open. Add a thin layer of tomatoes and close back up; slice in half.