

Portland Nursery 2012 Apple Festival Recipes
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Adult Grilled Cheese Sandwiches with Gruyere Cheese and Maple Caramelized Apples

Makes 2 sandwiches

For the apples:

- 2 teaspoon salted butter
- 2 teaspoon olive oil
- 2 tart apples, peeled, cored, and thinly sliced
- 3 tablespoons maple syrup

For the sandwiches:

- 4 pieces of crusty bread
- 5 ounces very thinly sliced Gruyere cheese
- 2 tbs melted butter

Heat the butter and oil together in a large skillet. Add the apples in as close to a single layer as you can.

Cook for about 3 minutes, gently stirring 2-3 times.

Turn the slices, drizzle with the maple syrup, raise the heat to medium, and cook until the apples are caramelized but not mushy.

Arrange half of the apples on two pieces of the bread. Top with the cheese, the remaining apples, and the second slice of bread.

Brush the sandwiches with the melted butter and grill until the cheese is melted and the bread is golden. Serve hot.

Notes: