



Ham and Apple Grilled Cheese with Honey Cream Cheese



Recipe by Chef Selena Darrozo, *Rooted In Inc.*



6 servings



25 minutes

INGREDIENTS

- 2 ounces local cream cheese, softened
- 1 tablespoon local honey
- 6 tablespoons softened local butter
- 8 slices local sourdough bread
- 8 slices local ham
- 4 slices local gouda cheese
- 1 tart local apple, thinly sliced

DIRECTIONS

1. In a small bowl, mix cream cheese and honey together; set aside.
2. Spread 1 side of 4 bread slices with butter and set aside.
3. On each of 4 remaining bread slices, evenly spread each slice with cream cheese. Layer with 2 slices ham, 1 slice gouda cheese and an equal amount of sliced apples. Arrange reserved bread slices, buttered side up, on top of each sandwich.
4. Melt about 2 tablespoons butter in a 12-inch nonstick skillet over medium-low heat. Add 2 sandwiches and cook on each side until golden brown. Repeat with the remaining 2 sandwiches, adding more butter to the skillet if needed.



Shop the Farmers' Market on Broadway for the fresh local ingredients to complete this recipe.

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