



Grilled Cheese and Tomato Soup Appetizer

Crusty Gouda grilled cheese cut into strips and served over shots of olive oil tomato soup.

Yield: Approx. 4 servings

Soup

See recipe for “Escalon Vine-Ripe Tomato Basil Soup”

Directions

1. Fill four 4 oz. dessert-size glasses with 2 oz. of soup each.

Sandwich

- 3 oz. Gouda, shredded
- 2 oz. Apricot jam
- 2 oz. Granny Smith apple, thin-sliced
- 2 oz. / 2 strips bacon, cooked crisp
- ½ oz. Butter, melted
- 2 slices Italian bread, ½" thick slices

Directions

1. Build sandwich with cheese, jam spread and sliced apples. Brush outside with melted butter and heat in skillet or flat top griddle at 350°F until golden brown and cheese is melted. Place dome over sandwich to facilitate melting, if necessary.
2. Cut sandwich into 4 wedges.
3. Place each wedge on top of each soup glass and serve.

Variation: Soup may be puréed if a smoother consistency is desired.