

Pueblo Chile Grilled Cheese

Ingredients

2 slices white or wheat bread
2 slices sharp cheddar cheese
2 teaspoons strawberry jam
1-2 small/medium sized roasted Pueblo green chiles
3 tablespoons unsalted butter, room temperature



Directions

Begin by heating a cast iron or another heavy pan over medium-low heat. I like cast iron because of the even heat and the picture perfect crust that forms on the outside of the bread.

While the pan is heating, peel and seed your chiles and cut off the stems. Spread 2 tablespoons of the butter on one side of each slice of bread making sure the butter reaches all the way to the very edge.

Melt the remaining butter in the heated pan and, once it has melted, place one slice of bread, buttered side down, in the pan and place one slice of cheese on the bread.

Place the chiles on top of the cheese, then place the second slice of cheese on top of the chiles.

Spread the jam on the remaining slice of bread (on the side without butter) and place on top of the sandwich. Press down on slightly.

Allow the sandwich to cook for about 5 minutes per side, watching the heat carefully and adjusting as necessary.

Once the cheese is nicely melted and the bread is a deep golden color, transfer it to a cutting board and let it sit for 2-3 minutes before cutting in half.

Original recipe from Set the Table: <http://setthetableblog.com/set-the-table-3/2015/8/26/pueblo-chile-grilled-cheese-with-strawberry-jam>