

Café Muse's Grilled Cheese Sandwich

Servings: Serves 1

Ingredients

- 1 slice Havarti cheese
- 1 slice mozzarella cheese
- 1 slice Danish fontina cheese
- 1/2 Tbsp. butter, softened (for best results, use high-quality butter)
- Honey from a squeeze bear bottle
- 1 tsp. fresh basil, chopped
- 2 slices tomato
- 2 slices bread (organic multigrain bread works best)
- Sauté pan large enough for 2 slices of bread

Directions

Butter bread on one side with melted butter. Place in pan, butter side down, over medium-low heat. Place mozzarella on one half of the bread and fontina and Havarti on the other. Cook until golden on bottom and cheese begins to melt. Place tomato on mozzarella side and honey on fontina/Havarti side. Place under broiler for a few minutes to heat up tomato. Sprinkle basil and assemble sandwich.

If you don't have all three cheeses – it is still wonderful with just one. Beauty Bloomer's choice would be Havarti. Try a little extra drizzle of honey over the top of the sandwich (when done) and a sprinkle of sea salt.