

MORTON & BASSETT SPICES®

Grilled Cheese & Tomato Dip



- 4 slices of bread
- 1 cup shredded cheddar cheese
- 2 tablespoons softened butter
- ½ teaspoon Morton & Bassett Thyme
- 1 teaspoon Morton & Bassett Shallots
- ½ teaspoon Morton & Bassett Garlic Powder
- ¼ teaspoon Morton & Bassett Red Chili Flakes
- ½ teaspoon Morton & Bassett Cayenne Pepper
- ½ cup sun dried tomatoes, drained
- 1 cup whipped cream cheese
- ½ cup sour cream
- 1 green onion

Spread softened butter on one side of each slice of bread. On the non-buttered side, spread shredded cheese and a sprinkle of thyme. Set on a non-stick skillet and grill over medium-low heat until golden brown and the cheese is melted, about 3-5 minutes per side. In a food processor, add whipped cream cheese, sour cream, sun dried tomatoes, M&B Cayenne Pepper, M&B Garlic Powder, M&B Thyme and M&B Shallots. Process until all the ingredients are well blended. Top dip with sliced green onion and M&B Red Chili Flakes. Dip warm grilled cheese sandwiches into tomato dip.

Servings: 2 | Time: 15 minutes



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