



# REVOLUTION COOKING™

## The Vermonter

Leveled-Up Grilled Cheese:  
Cheddar, Apple & Fig Jam



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Active Time: 5 min

Cook Time: 6 min

Serves: 1



**This leveled-up grilled cheese brings everything to the table, so you might never have a standard grilled cheese again! The classic combo of the deeply flavored cheddar with the sweet fig jam and crisp apple marry together perfectly. We recommend small pieces of thinly sliced panella or sourdough bread as both work particularly well with these fillings.**

### Ingredients:

- 2 slices white bread
- 2 tablespoons fig jam
- 4 thin slices aged Cheddar, or good quality Cheddar
- ½ apple, cored and thinly sliced, divided
- 1 teaspoon softened butter (optional)

### BUILD IT

1. Place the slices of bread, side by side. Spread 1 tablespoon of fig jam to the edges on each slice. Place 2 slices of cheese on one piece of bread, making sure the cheese fits to make one even layer. Now place one layer of apple slices, reserving the rest to serve alongside the sandwich. Add the remaining cheese on top of the apple. Top with the remaining piece of bread with the jam on the inside. Carefully press the sandwich together to make as thin as possible. Thinly spread butter on both sides, if using.

### TOAST IT

2. Place the sandwich inside the panini press, then close and lock the press. With a paper towel wipe around the outside of the press to clean off any drips. Place the panini press in the right slot of the toaster with the handles facing to the outside of the toaster.

3. On the home screen, select the BREAD function. If your toaster has the panini mode, make sure the panini toggle is on. For a crispy golden exterior, select toast level 7. If you prefer a little extra toastiness, you can toast a second time on a 3 or 4.
4. Once the toasting cycle completes, carefully remove the panini press from the toaster and allow the sandwich to sit for 1 to 2 minutes before cutting in half.

### LOVE IT

5. Serve the sandwich with the remaining apple slices alongside.