



Grilled Cheese & Sandwiches

Cooper® Bacon Avocado Grilled Cheese Combines The (Best 3) Ingredients



MELT



SLICE



Serves: 2-4



Prep Time: 5 min



Cook Time: 5 min



Total Time: 10 min

Ingredients

- 4 slices sourdough bread
- Butter, room temperature
- 1 large avocado, peeled, halved and pitted
- 8 slices Cooper® Sharp White cheese
- 6 slices bacon, cooked*

Directions

1. Set the 4 slices of bread on a cutting board, spread evenly with butter, and set aside.
2. Place the avocado halves in a small bowl. Use a fork or mashing tool to smash both avocado halves.
3. Warm a large skillet or electric griddle to medium-high. Place all 4 slices of bread onto the skillet, butter side down. Place 2 slices Cooper® Sharp cheese onto each slice of bread.
4. Divide the smashed avocado into two portions and spread it on top of the Cooper® cheese on 2 of the slices of bread. On both of the remaining cheese-topped slices of bread, add 3 slices of cooked bacon.
5. Grill all 4 sandwich halves for a total of 4 minutes, checking the grilled side for a nice golden-brown color.
6. Once the bread is nicely browned, carefully flip the avocado half of each sandwich onto the bacon half, completing both sandwiches. Do not smash your sandwiches down. They're plenty smashed already. You're not the HULK.
7. If you would like additional browning, leave the sandwiches on the skillet a bit longer, then carefully flip and complete grilling. And when we say carefully flip, we mean it. This is a big sandwich, with lots of delicious gooeyness.
8. Remove your sandwiches from the heat, slice them in half, and enjoy!
9. And quick note ... these are pretty big sandwiches, so half a sandwich might do it, depending on your appetite. Hence, up to 4 servings.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.