

# ROAST BEEF AND ARUGULA GRILLED CHEESE

## Ingredients

- 8 slices artisan whole wheat bread
- 1/2 cup fig preserves
- 4 slices **Wisconsin mozzarella cheese**,  
(about .75 ounce each)
- 4 ounces thinly sliced deli roast beef
- 6 ounces **Wisconsin blue cheese**,  
crumbled (1 cup)
- 4 ounces baby arugula
- 4 slices **Wisconsin fontina cheese**,  
(about .75 each)
- 4 tablespoons butter, softened

## Instructions

Spread four slices of bread with fig preserves; layer each with mozzarella, roast beef, blue cheese, arugula and fontina. Top with remaining bread.

Spread the outsides of sandwiches with butter. Toast one sandwich, covered, in a large skillet over medium heat for 2-3 minutes or until the side is golden brown. Flip sandwich; cook, uncovered, 2-4 minutes longer or until bread is lightly golden brown and cheeses are melted. Repeat with remaining sandwiches.

