

Elevate Everyday Grilled Cheese to an Artisan Sandwich

Do you aspire to create the tastiest and most gourmet grilled cheese sandwich?

Achieving toasted cheese perfection starts with the best Wisconsin cheese and real butter.

ELEVATE THE CHEESE

Explore a world of Wisconsin artisan cheeses. Semi-soft cheeses such as gouda, monterey jack and havarti, as well as semi-hard cheeses like colby, cheddar and swiss are excellent choices for melting. Crumbly cheeses like feta or blue can introduce an unexpected burst of flavor. You can also spice things up with a pepper jack cheese or an herby dill havarti.

SHRED FOR SUCCESS

Shredded or shaved cheese melts more quickly and evenly than a thicker slice.

VARY THE BREAD

Options such as brioche, white, wholegrain wheat and sourdough offer delicious distinctions in flavor and texture. Or try cinnamon raisin for a fun touch of sweetness!

BUTTER IT UP

Spread bread slices with softened butter to achieve the perfect shade of toasted brown and rich, buttery flavor.



GRILLED HAM AND CHEESE ROLL-UPS

Ingredients

8 slices honey wheat bread,
crusts removed

1/2 cup honey mustard

8 slices **Wisconsin gouda cheese**,
(about .75 ounce each)

8 slices **Wisconsin havarti cheese**,
(about .75 ounce each)

8 slices deli black forest ham
(about .75 ounce each)

4-6 tablespoons butter,
cubed and divided

Instructions

Flatten bread slices to 1/4-inch thickness; spread each with mustard. Layer each with one slice gouda, havarti and ham. Roll up tightly. Secure with toothpicks as needed.

Melt 2 tablespoons butter in a large skillet over medium heat. Cook roll-ups, in batches, for 3-4 minutes turning until sides are golden brown. Add remaining butter as necessary. Serve immediately with additional honey mustard for dipping.



CHICKEN MARINARA GRILLED CHEESE



Ingredients

- 8 slices artisan Italian bread
- 1/2 cup marinara sauce
- 8 slices **Wisconsin provolone cheese**, (about .75 ounce each)
- 8 ounces thinly sliced deli chicken breast
- 1.5 ounces **Wisconsin parmesan cheese**, coarsely grated (1/2 cup)
- 4 tablespoons butter, softened

Instructions

Spread four slices of bread with marinara sauce; layer each with one slice provolone, 2 ounces chicken breast and remaining provolone. Sprinkle with 2 tablespoons parmesan; 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. Serve with additional marinara for dipping.

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.



THREE QUESO GRILLED CHEESE



Ingredients

- 8 slices firm white bread
- 4 ounces **Wisconsin quesadilla-style cheese**, shredded (1 cup)
- 4 ounces **Wisconsin pepper jack cheese**, shredded (1 cup)
- 1/2 cup sliced green chiles
- 1/4 cup diced roasted red peppers
- 4 ounces **Wisconsin cheddar cheese**, shredded (1 cup)
- 4 tablespoons butter, softened

Instructions

Top four slices of bread with quesadilla-style cheese, pepper jack, chiles and red peppers. Top with cheddar and 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.



Mediterranean Grilled Cheese

Ingredients

- 1 tablespoon plus 1 teaspoon butter, softened and divided
- 2 cups fresh baby spinach
- 2 slices sourdough bread
- 2 ounces Henning Mozzarella cheese, shredded (1/2 cup)
- 2 tablespoons crumbled Treasure Cave® Feta cheese
- 4 slices Roma tomato
- 2 tablespoons sliced ripe olives

Instructions

- 01 Melt 1 teaspoon butter in a large, nonstick skillet over medium heat. Add spinach; cook and stir until wilted. Remove from the heat. Transfer to a small bowl. Wipe out the pan.
- 02 Top one slice of bread with mozzarella and feta. Layer with the tomato, spinach and olives. Top with remaining bread. Spread remaining butter on the outside of sandwich.
- 03 Toast sandwich, covered, in the same pan 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 light golden brown and mozzarella is melted.

Cheesemonger Tip

Wisconsin cheesemakers produce nearly 1 billion pounds of mozzarella cheese each year. Mozzarella rates second only to cheddar in popularity within the U.S.

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