

## *Havarti Green Apple Grilled Cheese* from Urban Sacred Garden



I have made legendary grilled cheese since I was in college. But I moved up from the processed, packaged American cheese slices of my childhood to tastier, fresher cheeses and fruits and veggies and seasonings. This Havarti Green Apple Grilled Cheese is my newest creation and includes a little fresh cracked lavender pepper, honey and Dijon mustard. Divine!

### **INGREDIENTS**

Whole Grain Bread, Sliced (I like Great Harvest Bread Co's Honey Wheat)  
2 Large Havarti Cheese Slices  
1/4 Green Apple (Granny Smith), thinly sliced  
2 Tbsp Honey  
Fresh Ground Lavender Pepper (Lavender optional)  
Fresh Ground Sea Salt  
1 Tsp Dijon Mustard (optional)  
Butter  
1 Tbsp Olive Oil

### **DIRECTIONS**

1. Heat Olive Oil in a skillet over medium low heat, grind fresh sea salt directly into oil.
2. Butter one slice of bread and lay in oil to cook, butter side down. Layer one piece of Havarti on bread in skillet. Add layer of thinly sliced apples. Drizzle with honey. Add freshly cracked Lavender Pepper. Add another piece of Havarti. Butter other piece of bread and add light layer of Dijon mustard on side opposite butter. Place on top of grilled sandwich, butter side up. Add a little fresh ground sea salt to top layer of buttered bread.
3. Let Grilled Cheese cook for 3-4 minutes, or until bread is golden brown, before flipping. Once flipped cook another 3-4 minutes until bread is golden and cheese is thoroughly melted (Note: If the bread darkens too quickly and the cheese isn't melted you need to reduce your stove top temperature.)
4. Remove from heat, cut into triangles. Serve warm with pickles, chips, fresh sliced apples, or choice of salad or fixins'. Enjoy!