



Brie, Apple and Cranberry Grilled Cheese



2 servings



28 mins

INGREDIENTS

- 4 sturdy slices sourdough bread (don't use soft bread)
- 2 tablespoons butter
- $\frac{1}{3}$ cup Sauvignon Blanc
- 8 ounces chilled brie (rind removed), cut into thin slices
- 1 medium honeycrisp apple, cut into thin slices
- $\frac{1}{2}$ cup whole berry cranberry sauce

DIRECTIONS

1. Butter the four slices of bread. Brush the other side with Sauvignon Blanc.
2. Heat a large skillet over medium-high heat. Place two slices of bread butter-side-down on the skillet. Top each slice with brie, sliced apple and cranberry sauce. Place the other slices of bread on top- butter-side-up. Place a lid on top of the skillet.
3. Reduce the heat to medium and let the sandwiches toast on the bottom. When the cheese looks like it's beginning to melt, take the lid off the skillet and use a spatula to check under the sandwiches. When they're golden brown, flip them gently. Toast the other side of the sandwich until golden brown. Serve and eat immediately with a glass of chilled Sauvignon Blanc!