



Pacifica Pear Grilled Cheese

Recipe from "Mr. Food" Kitchen

Makes 4 servings

Ingredients:

- 2 Tbs. butter, softened
- 8 slices (1/2-inch thick) crusty French bread, cut from a round loaf
- 4 slices Muenster cheese
- 1 Bartlett pear, cored and cut into thin slices
- 4 tsp. raspberry preserves
- 8 oz. Brie cheese, cut into 12 thin slices, rind removed

Preparation:

Spread butter evenly on one side of each slice of bread. On the unbuttered sides of four slices of bread, layer one slice of Muenster cheese folded in half, and four pear slices. Spread with equal amounts of raspberry preserves.

Top each with three slices of Brie cheese and another slice of bread, buttered side out.

Preheat a large skillet or griddle over low heat. Cover and cook the sandwiches, in batches if necessary, for two to three minutes per side or until golden and the cheeses are melted. Serve immediately.