

WILSON FARM

Growing Since 1884

GRILLED CHEESE WEEKEND

March 1 & 2, 2014

Recipes

COOKING INSTRUCTIONS FOR ALL SANDWICHES

1. Spread softened, salted butter on one side of each slice of bread. Add fillings to the non-buttered side of one slice, then top with remaining slice, butter side up.
2. Press the sandwich slightly and place it on a hot skillet or griddle. Cook until golden on the bottom.
3. Flip the sandwich and cook until the other side is golden and the cheese melts.

Enjoy!

THE SANDWICHES AND THEIR INGREDIENTS

SATURDAY, MARCH 1

THE AMALFI

Grilled Mozzarella & Tomato with Pesto
Scali Bread
Mozzarella Cheese
Sliced Tomatoes
Wilson's Own Fresh Basil Pesto
Softened Butter

THE SPICY THAI

Grilled Cheese & Apple with Sriracha Butter
Wilson Farm Sourdough
Cheddar Cheese
Sliced Apples
Sriracha Butter (add sriracha hot sauce to softened butter to taste and combine thoroughly)
Softened Butter

THE MONTEREY

Grilled Chicken with Monterey Jack Cheese and Barbeque Sauce
Wilson Farm Cheese Bread
Monterey Jack Cheese
Sliced Marinated Chicken Breast
Sliced Tomatoes
Crispy Bacon
Barbeque Sauce
Softened Butter

GRILLED CHEESE

THE MEDITERRANEAN

Grilled Spinach & Feta on Olive Bread
Nashoba Olive Bread
Crumbled Feta Cheese
Fresh Baby Spinach
Roasted Red Pepper Relish
Softened Butter

THE STALLONE

Grilled Prosciutto & Fontina
Italian Bread
Fontina Cheese
Prosciutto
Balsamic Glaze
Softened Butter

THE PURPLE RAIN

Grilled Havarti with Blueberries & Arugula
Nashoba Multi-seed Bread
Havarti Cheese
Baby Arugula
Smashed Fresh Blueberries (add a little brown sugar to taste if desired)
Balsamic Glaze
Softened Butter

THE BANANARAMA

Grilled Mascarpone, Nutella & Banana
Wilson Farm Honey Wheat Bread
Mascarpone Cheese
Nutella
Thinly Sliced Banana
Softened Butter

SUNDAY, MARCH 2

THE BIG SMOKE (from Facebook contest winner Kim Garrity)

Jessica's Tuscan Pane Bread
Smoked Gouda Cheese
Caramelized Onions
Crispy Bacon
Sliced Tomatoes
Softened Butter

THE NONNA

Grilled Mozzarella, Kale & Prosciutto
Italian Bread
Mozzarella Cheese
Sauteed Kale (saute in olive oil with red pepper flakes, to taste)
Thinly Sliced Prosciutto
Softened Butter



GRILLED CHEESE

THE MEXICALI

Grilled Monterey Jack, Salsa and Aveyo Avocado Mayo
Wilson Farm Pepper Jack Bread
Monterey Jack Cheese
Wilson's Own Salsa
Aveyo Avocado Mayo
Softened Butter

THE SICILIAN

Grilled Fontina & Olive Tapenade
Iggy's Francese Bread
Fontina Cheese
Olive Tapenade
Roasted Red Peppers
Sliced Tomatoes
Red Onion
Softened Butter

THE RUSTIC

Grilled Brie & Cranberry Chutney
Nashoba Harvest Bread
Brie Cheese
Wilson's Own Cranberry Chutney
Softened Butter

THE WTF (WHAT THE FIG!?)

Grilled Gorgonzola with Fig Jam & Toasted Walnuts
Nashoba 7-Grain Bread
Crumbled Gorgonzola Cheese
Fig Jam
Toasted Walnuts
Softened Butter

THE PARISIAN

Grilled Brie with Dark Chocolate & Raspberries
Wilson Farm Challah Bread
Brie Cheese
Dark Chocolate (chocolate coins or chocolate bars will both work)
Smashed Fresh Raspberries
Softened Butter

