Another delicious recipe from UncleQueso.com

La Compañera

Keep it to yourself, but Uncle Queso has a side dish, if you know what I mean. She's sweet, salty, and definitely unexpected. Who knew the old man had it in him. God help him if Tía ever finds this recipe.

NOTE:

This recipe makes two sandwiches, because Unice Queso only makes it when he' with his mistress.

INGREDIENTS:

- 3 tablespoons apple butter
- 1 teaspoon Dijon mustard
- ½ teaspoon honey
- · Kosher salt
- · 4 slices of sourdough bread
- 8 ounces of aged white Cheddar, thinly sliced or coarsely grated (about 2 cups)
- 2 ounces of thinly sliced pastrami
- 6 to 10 very thin slices of apple, preferably Honey Crisp
- 3 tablespoons unsalted butter, divided

DIRECTIONS:

- 1. Combine the apple butter, mustard, honey, and a good pinch of kosher salt in a small bowl.
- 2. Spread the sause evenly on two slices of bread and top with half of the cheese and the pastrami. Top that with a layer of sliced apple, overlapping the slices slightly, and the remaining cheese. Top with the other slices of bread to make two sandwiches.
- 3. Next, melt 2 tablespoons of unsalted butter in a skillet over medium heat. Add the sandwiches and cook, adjusting the heat as necessary, until golden brown on one side, 3 to 4 minutes.
- 4. Flip the sandwiches, add the remaining 1 tablespoon of butter, and cook, lifting the edges of the bread to allow the butter to run under and adjusting the heat as necessary, until the cheese has melted and the other side is golden brown, another 3 to 4 minutes.
- 5. Gently cut in half down the middle using a serrated knife, and serve warm, preferably after a good round of rowdy love making.

HINT

Uncle Queso usually puts a lid on his pan while the grilled cheese cooks. This helps the cheese melt quicker so you don't end up with overdone bread and unmelted cheese.

MY NOTES:*	

^{*} Keep this recipe a secret from your mother-in-law. Also, hide it from your ultra-competitive neighbor, or that friend that's a big time one-upper. They don't need additional ammunition. This is now your recipe. Use it wisely. If you must share, impress your friends by sending them to www.UncleQueso.com, and recommend they download a recipe card there. And don't forget to suggest they make a small donation to support the ongoing search for the perfect grilled cheese sandwich.

