



Fig & Bacon Grilled Cheese

Makes: 2 sandwiches

Prep Time: 5 minutes Cook Time: 30 minutes

Total Time: 35 minutes

- 4 pieces bacon, cooked (preferably thick cut)
- 2 pieces sourdough or peasant bread
- 1 tbsp (heaped) fig jam
- 1 tbsp scallions, thinly sliced, optional
- 2 1/2 ounces Comté, grated
- 1 tsp unsalted butter

Preheat oven to 375°F. On a wire rack over a baking sheet, bake the bacon for 15 to 25 minutes, depending on thickness. Set aside. Note: If you don't have a wire rack, you can cover the baking sheet with parchment paper or foil instead.

Place a small skillet over medium heat. While waiting for the skillet to heat up, lightly butter both slices of sourdough and put them back to back, butter sides touching, before placing them on a cutting board. Spread the top slice of sourdough with fig jam, sprinkle with scallions, cover with bacon, and top with Comté.

Place the top slice, with all the ingredients on it, on the skillet, buttered side down. Top it with the second slice, buttered side up. Cook for 3 to 6 minutes, until cheese starts to melt. Flip and let cook 1 to 2 more minutes on the other side, until golden brown. Enjoy immediately!

Recipe from Food52