

## PUMPKIN AND BACON GRILLED CHEESE RECIPE

### Ingredients

- 1/2 cup pumpkin puree
- pinch Kosher salt
- 2 Tablespoons (Tbsp.) Cherchies® Champagne Mustard
- 1 teaspoon (tsp) ground cinnamon
- 1/8 teaspoon (tsp) nutmeg
- 1/2 teaspoon (tsp) ground ginger
- 1/8 teaspoon (tsp) allspice
- 4 slices sourdough (our favorite), Italian, or any crusty bread
- 2 slices cooked bacon (leftover holiday ham would also work)
- 1/2 cup grated sharp cheddar cheese
- 1/2 cup grated Monterrey Jack cheese
- 3 Tbsp butter, room temperature



### Preparation

Combine the cheddar and Monterrey Jack cheese in a small bowl and set aside.

Mix the pumpkin puree, Cherchies® award-winning Champagne Mustard, salt, and spices in a small bowl. Spread the mixture (about 1 Tablespoon each) evenly on two slices of bread. Divide the cheese mixture and sprinkle over the mustard.

Break the bacon slices in half and place two halves over the cheese. Assemble the sandwiches by placing the other slices of bread over the bacon. Spread 1 Tbsp butter over the top of each of the sandwiches. Melt the remaining 1 Tbsp of butter in a cast iron skillet over medium heat. Place the sandwiches (unbuttered side) in a skillet and cook over medium-low heat for 5 minutes or until the cheese begins to melt and the bread begins to toast.

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Carefully flip sandwiches and cook on the second side for another 5 minutes or until the cheese is fully melted and the bread is toasted. The idea is to cook it slowly until the cheese is melted without burning the bread. Remove from heat. Slice in half and enjoy!