

Merrill Inn

Prince Edward County Rustic Grilled Cheese Sandwich

This recipe has become a “signature luncheon” dish at the Merrill Inn, as it utilizes many County specialties.

Makes 4 Sandwiches

8 slices of good quality grain bread
1 pound of Black River Extra Old Cheddar Cheese, sliced
4 slices of Black Forest Ham
2 Waupoos MacIntosh apples, sliced
¼ cup unsalted butter, at room temperature
2 tablespoons of amber maple syrup

- Cream together the butter and maple syrup.
- Layer each sandwich with cheese, ham and apples.
- Spread each outside slice of bread with the butter and maple syrup mixture.
- Brown the sandwich on both sides in a non-stick frying pan.
- Heat the sandwich in the oven to thoroughly melt the cheese.
- Serve with seasoned potato chips and baby greens.

Note: We serve this with a Spiced Pear and Tomato Chutney that is specially prepared by Chef Michael Sullivan and can be purchased at the Merrill Inn and other specialty food shops.