

## **Grilling Cheese and Egg Sandwiches with Bacon**

### **Ingredients for 4 Entree servings:**

- 1 pack of ROUGETTE Bon·fire Grilling Cheese
- 4 slices Canadian bacon
- 2 T butter
- 4 eggs
- 4 English muffins, split
- 1 cup fresh baby spinach
- 2 slices of tomato



### **Instructions:**

1. Preheat grill to medium heat.
2. Remove Grilling Cheeses from package and pierce with fork on both sides according to package instructions. Place cheeses on hot grill, along with Canadian bacon. Grill over medium high heat for 4 minutes, rotating cheeses once to create grilling cross marks.
3. After 4 minutes, use tongs to flip cheese and Canadian bacon. Grill on second side for another 4 minutes then remove cheeses and bacon from grill and allow them to rest for five minutes.
4. While cheeses are cooling, place a large cast iron skillet on the grill. Add 1 tablespoon of butter to the pan and allow it to melt. Once melted add two eggs to the pan. Close the grill lid and fry until the whites are cooked and the yolks are still slightly runny (“sunny side up”), about 3 minutes. Carefully transfer the eggs to a platter and repeat with the remaining butter and eggs.
5. Place English muffins on grill, split sides down and grill for about 2 minutes, until toasted and slightly charred.
6. Once cheese is cool enough to handle, use a sharp knife to carefully slice cheeses into four pieces.
7. Build sandwiches by stacking a slice of Canadian bacon on an English muffin, followed by a slice of tomato, add two slices of Grilling Cheese, 1/4 cup of the baby spinach and an egg, and top with top half of English muffin. Repeat with remaining sandwiches.

Don't feel like grilling? Simply prepare Grilling Cheeses, bacon, and eggs using a skillet on the stovetop.