

Grilling Cheese Sliders with Pancetta, Cranberry, and Dijon

Ingredients for 2 servings:

- 1 pack of ROUGETTE Bon·fire Grilling Cheese
- 4 slices pancetta
- 2 T canned cranberry sauce
- 2 t Dijon mustard
- 2 mini pretzel buns, split
- Garnishes: 1/4 cup fresh arugula



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 pancetta. Grill over medium high heat for 4 minutes, rotating cheeses once to create grilling cross marks.
3. Use a spatula to carefully flip cheeses and pancetta. Grill for 4 minutes more or until cheeses are lightly browned and pancetta is crisp.
4. Place spit pretzel buns on grill cut side down the last 2 minutes of cooking, or until buns are toasted.
5. Remove buns, pancetta and cheeses from grill. Assemble burgers by spreading a layer of cranberry sauce on both bottom buns and mustard on both bun tops. Top each bun bottom with a Grilling Cheese, two slices of pancetta, half the arugula and top bun. Serve immediately.

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