

Grilling Cheese and Cranberry Apple Skillet Crisp

Ingredients for 2 dessert Portions:

- 2 ROUGETTE Bonfire Grilling Cheeses -Mild
- 1 large apple, peeled, cored and sliced
- 1/4 cup dried cranberries
- 4 T butter, diced in to small pieces
- 2 T brown sugar
- 1/2 cup walnuts, chopped
- Graham crackers for serving



Instructions:

1. Preheat grill to medium heat.
1. Remove Grilling Cheeses and grill according to package.
2. Meanwhile, combine diced apples, cranberries, butter, brown sugar and walnuts in a cast iron skillet. Place skillet on grill and cook for 10 minutes, until butter is melted and apples begin to soften.
3. When cheeses are crisp and golden on the outside, transfer to skillet and spoon apple walnut mixture over top.
4. Carefully remove skillet from grill and serve immediately with graham crackers for dipping.

Don't feel like grilling? Simply prepare Grilling Cheeses and apple-cranberry-walnut mixture on the stovetop.