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MAKE YOUR GRILLED CHEESE

-naturally delicious-

WITH **foodiecrush**

ABOUT HEIDI

Heidi Larsen's love for food started at a young age, when she won a blue ribbon at the Utah State Fair for her Snickerdoodle cookies. Since then, she has worked to transform her passion into a career as a food blogger, cookbook writer and grilled cheese expert.

Heidi has created and tried hundreds of different grilled cheese recipes; she knows what pairs best and how to elevate the sandwich into a culinary masterpiece. Her cheesy creations have featured a wide variety of sweet and savory ingredients, from chocolate and raspberries, to sweet pear and rosemary honey.

ABOUT FOODIECRUSH

FoodieCrush was created in 2011 and provides insights on everything from Heidi's favorite culinary creations, to her experiences through travel.



HAM AND SMOKED GOUDA GRILLED CHEESE BREAKFAST SANDWICH

serves 2

- Olive oil
- 2 English muffins, split in half
- 6-8 ounces Arla Dofino® Smoked Gouda, grated
- 4-6 slices thinly cut ham
- 2 large eggs
- 1 medium tomato
- 1 cup arugula leaves
- 3-4 tablespoons butter

Spread ½ tablespoon of butter on each of the cut sides of the english muffin slices. Drizzle a little olive oil in a non-stick fry pan over medium heat. Depending on the size of your pan, you will want to cook one sandwich at a time. Place the sandwich halves in the pan, buttered side down, and top each slice with about ¼ cup or more of the grated Arla Dofino® Smoked Gouda. Add 2-3 slices of ham to the pan, cover with a lid and cook for about 2 minutes, then turn the ham. Cook for another 2-3 minutes or more until the cheese has melted and the bread on the bottom side is golden.

While the cheese bread is cooking, fry the eggs in a small fry pan, either together or one at a time.

Transfer the English muffin halves to a plate, cheese side up, and layer with the ham, slices of tomato, one fried egg and arugula. Top with the remaining Smoked Gouda English muffin slice and serve hot.

GRILLED CHEESE Q&A

What ingredients do you love to experiment with for grilled cheese sandwiches?

One of the easiest ways to play with grilled cheese is to add different spreads to the sandwich. Whether it's a sweet or tart jam, a garlicky pesto or even flavorful mustard, adding a spread to most any flavor of cheese gives a totally different flavor without much effort at all. I also love mixing different cheeses together. A salty Parmesan with a creamy Havarti adds an extra layer of flavor.

Another thing people don't always think about is putting your cheese on the outside of the sandwich instead of just on the inside. I've mixed grated Parmesan with butter, garlic and herbs and spread the mixture on the outside of the sandwich to create a crusty, crunchy but totally delicious bite from the outside in.

What three words describe grilled cheese?

Ultimate comfort food.



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