



Chips and Guacamole Grilled Cheese

Makes 4 Sandwiches

- 8 slices bacon
- 8 large tortilla chips (about 2 ounces)
- 4 tablespoons butter, at room temperature
- 8 slices sourdough bread
- 1/2 cup guacamole
- 2 tablespoons peeled, seeded, diced Roma tomato
- 8 oz. Saxon's Big Ed's Gouda Cheese

1. Line a plate with paper towels. In a large nonstick skillet, cook the bacon over medium heat until very crisp. Drain the bacon on the paper towels. Remove the bacon fat from the pan and wipe the pan with a paper towel, but do not wash it. Set aside.
2. To make the tortilla chip butter, put the chips in the bowl of a food processor and process until the texture is very fine, similar to sand. Alternatively, place the chips in a sturdy plastic bag. Using a meat mallet or other heavy object, pound the chips until they are the texture of sand.
3. Put the butter in a medium bowl and add the ground chips. Using a fork, work the chip "sand" and butter together until well mixed. The mixture will be somewhat stiff.

To assemble: Spread the butter mixture on one side of each slice of bread. Place 4 slices, butter-chip mixture side down, on your work surface. Spread 2 tablespoons of the guacamole on each slice of bread. Sprinkle the tomato on top of the guacamole, if using. Follow with the Big Ed's Gouda cheese. Finish by placing two bacon pieces on each sandwich. Top with remaining bread slices, buttered side up.

For stovetop method: Heat a large nonstick skillet over medium heat for 2 minutes. Put the sandwiches into the pan, cover, and cook for 3 to 4 minutes, until the undersides are golden brown. Watch carefully because the chips in the butter can burn easily. Turn the sandwiches, pressing each one firmly with a spatula to compress the filling slightly. Cover and cook for 2 to 3 minutes or until the undersides are well browned. Turn the sandwiches once more, press firmly with the spatula again, cook for 1 minute, and remove from the pan. Let cool 5 minutes. Cut in half and serve.



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