



## **The Wisconsinite**

*Makes 4 Sandwiches*

- 1/4 cup cranberry sauce
- 4 teaspoons Dijon mustard (or use a Wisconsin mustard if you can)
- 2 tablespoons butter, at room temperature
- 8 sandwich-size slices dark rye or marble bread
- 8 ounces Saxon's Pastures Cheddar

1. In a small bowl, mix the cranberry sauce and mustard together.

To assemble: Spread the butter on one side of each slice of bread. Place 4 slices of bread, buttered side down, on your work surface. Spread the cranberry mixture on the bread. Distribute the Pastures Cheddar. 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 2 to 3 minutes or until the undersides are darkened and become crisp. Turn the sandwiches, pressing each one firmly with a spatula to flatten slightly. Cover and cook for 2 to 3 minutes, until the undersides are crisp. Remove the cover, turn the sandwiches once more and press firmly with the spatula once again. Cook for 1 minute, or until the cheese has melted completely. (You might have to peek inside to make sure). Remove from the pan and let cool 5 minutes. Cut in half and serve.



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