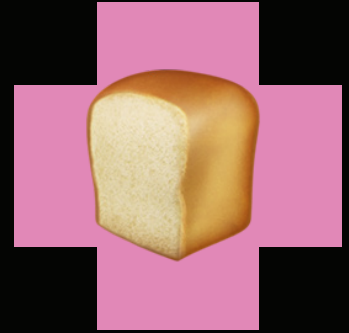


# Grilled Cheese > Java

## Recipes and Directions



### The Classic Grilled Cheese

#### Ingredients

- 4 slices of sourdough bread
- 1 slice medium cheddar cheese
- 1 slice Havarti cheese
- 1 slice Monterey Jack cheese
- 2 Tbsp salted butter at room temperature

#### Directions

1. Heat 10" nonstick skillet over low-medium heat.
2. Spread softened butter on one side of each of the slices of bread. Place in skillet, butter side to pan.
3. Layer cheddar, Havarti, and Monterey Jack on top of bread. Place second piece of bread on top.
4. Cook both sides till crispy golden and toasty, 2–3 minutes each side. Place on plate and cut. Enjoy!

### French Grilled Cheese

#### Ingredients

- 4 slices Pain de Mie
- 8 slices of triple creme Brie cheese
- 4 Tbsp finely grated Parmesan cheese
- 1 Tsp fresh thyme, minced
- 2 Tbsp softened salted butter
- 4 ounces Shiitake or Crimini mushrooms
- 2 Tbsp crumbled Blue Cheese
- 4 red onions, thinly sliced
- 2 Tbsp cooking oil
- 1/4 c. water

#### Directions

1. Trim and slice red onions into 3/8" slices. Use a medium-sized nonstick skillet, and place oil along with 2 Tbsp water. Heat over medium heat, then add onions.

2. Stir onions, adding additional water when needed till onions are reduced, caramelized, and not browned. This takes about 20 minutes.
3. Slice mushrooms into 1/4" slices. In a medium skillet, place 1 Tbsp butter in pan, and sauté mushrooms till they release liquid and are cooked till soft. Season with salt/pepper, set aside.
4. Spread 2 Tbsp softened butter onto one side of bread slices. Sprinkle butter with Parmesan cheese.
5. Place in skillet used to cook mushrooms.
6. On top of bread, place slices of Brie, sauteéd mushrooms, and onion. Top with second piece of bread.
7. Cook until golden brown, 2–3 minutes. Flip and cook for an additional 2–3 minutes.
8. Plate and slice in half. Enjoy!

## The Breakfast Grilled Cheese

### Ingredients

- 4 slices of raisin bread
- 2 whole eggs
- 1/2 Tsp vanilla extract
- 4 Tbsp half and half
- Whipped cream cheese
- Fresh strawberries, stemmed, sliced 1/4" thick
- 1 half-ripe banana, peeled, cut into 1/4" slices
- 1 Tbsp salted butter, softened
- 1 Tbsp canola oil (or similar)
- Raspberry jam (or other favorite flavor!)
- 1 Tbsp powdered sugar
- 2 Tbsp pure maple syrup, heated

### Directions

1. In a bowl, whisk together egg, vanilla extract and half and half.
2. Pour egg mixture into shallow rectangular baking dish. Place slices of bread to soak for 30 seconds. Flip to soak other side.
3. Spread cream cheese on top two of the bread slices, 1/4" thick.
4. In a nonstick skillet, place 1 Tbsp unsalted butter and 1 Tbsp canola oil (or similar). Heat pan at low heat till sizzling and foam subsides.
5. Place the two pieces of bread with cream cheese in the pan, face up. Fill the top of the cream cheese with strawberries and bananas. Working quickly, spread raspberry jam on top of other two slices of bread. Place on top of pieces in pan to form sandwiches (jam side facing berries), cook 2–3 minutes.
6. When golden brown and crunchy, gently flip. When second side is done, remove, and place on paper towel.
7. Cut in half, sprinkle with powdered sugar, drizzle with maple syrup, and enjoy!

# SpringOne and Spirits

## Recipes and Directions



## DevOps and Hops

### Ingredients

- 1.5 oz Hendricks Gin (or other botanical-style gin)
- Fresh Squeezed IPA to top (or any IPA with a citrus/hoppy profile)
- .5 oz lemon juice
- .5 oz grapefruit juice
- 2 dashes bitters
- .5 oz agave nectar
- Grapefruit wedge for garnish
- Best served in highball or beer glass on the rocks

### Directions

1. Slice wheel for garnish from grapefruit.
2. Squeeze lemon juice and grapefruit juice.
3. Add gin, juices, agave nectar and bitters to shaker, then fill shaker with ice. Shake until all ingredients are mixed and contents are ice cold.
4. Add fresh ice to glass, and pour contents from shaker into glass, leaving about 1.5 inches of space to top cocktail with beer. Garnish with wheel and enjoy!

## Would You Rather

### Ingredients

- 1 oz Bulleit Bourbon
- 1 oz Aperol
- .75 oz lime juice
- .75 oz agave nectar
- 2 dashes bitters
- 1 orange and orange peel to garnish
- Can be served up in a coupe or over large format ice in a rocks glass

### Directions

1. Add all ingredients into shaker, then fill with ice.
2. Shake until all ingredients are combined and ice cold.
3. Pour into coupe glass or over fresh ice (large-format ice is best) into a rocks glass. Use a peeler to peel a garnish of orange peel and top cocktail. Cin cin!