

Fontina & Basil Grilled Cheese Sandwiches

with Summer Stone Fruit & Endive Salad

Summer is the best time for stone fruit. To add extra vivid flavor to this dish, we'll be sending you either a juicy plum or a pluot (a portmanteau of 'plum' and 'apricot'), a hybrid bursting with purple, red and orange hues. The stone fruit's unique sweetness provides the perfect counterpoint for the lightly bitter endives in the salad. The combination is a delicious side for gourmet grilled cheese sandwiches—made with sourdough bread, shallot, basil and creamy Fontina cheese.



Ingredients

- 4 Slices Sourdough Bread
- 6 Ounces Fontina Cheese
- 2 Belgian Endives
- 1 Summer Stone Fruit
- 1 Large Bunch Basil

Knick Knacks

- 3 Tablespoons Hazelnuts
- 2 Tablespoons Butter
- 1 Shallot
- 1 Tablespoon Honey
- 1 Tablespoon Red Wine Vinegar

Makes 2 Servings

About 700 Calories Per Serving

Cooking Time: 15 to 25 minutes



1



Prepare the ingredients:

Wash and dry the fresh produce. Peel and thinly slice the shallot. Roughly chop the hazelnuts. Remove and discard the rind of the Fontina cheese; thinly slice the cheese into large pieces. Pick the basil leaves off the stems; discard the stems. Trim off and discard the root ends of the endives; separate the leaves. Pit and thinly slice the stone fruit.

2



Pickle the shallot:

In a small pot, combine the **vinegar**, **honey**, $\frac{2}{3}$ of the **shallot**, a **big pinch of salt** and **2 tablespoons of water**; season with salt. Heat to boiling on high, stirring to thoroughly combine. Once boiling, remove from heat and set aside to pickle.

3



Toast the hazelnuts:

Heat a medium, dry pan (nonstick, if you have one) on medium-high until hot. Add the **hazelnuts** and toast, stirring frequently, 1 to 2 minutes, or until lightly browned and fragrant. Transfer to a small bowl and set aside to cool slightly. Wipe out the pan.

4



Assemble the sandwiches:

Lay the **bread slices** on a clean, dry work surface. Divide the **Fontina cheese**, **remaining shallot** and **half the basil** between 2 of the bread slices; season with salt and pepper. Complete the sandwiches with the remaining bread slices.

5



Cook the sandwiches:

In the pan used to toast the hazelnuts, melt **half the butter** on medium until hot. Add the **sandwiches** and cook 3 to 4 minutes on the first side, or until golden brown and crispy. Add the **remaining butter** and carefully flip the sandwiches. Cook 3 to 4 minutes, or until the cheese has melted. Transfer to a clean, dry work surface.

6



Make the salad & plate your dish:

While the sandwiches cook, place **1 tablespoon of the shallot pickling liquid** in a small bowl; season with salt and pepper to taste. Slowly whisk in **1 tablespoon of olive oil** until thoroughly combined. In a large bowl, combine the **stone fruit**, **endives**, **toasted hazelnuts**, **pickled shallot** (draining before adding) and **remaining basil** (roughly chopping just before adding); season with salt and pepper. Add enough of the **vinaigrette** to coat the salad (you may have extra vinaigrette); toss to coat and season with salt and pepper to taste. Cut the **cooked sandwiches** in half and divide between 2 plates. Serve with the **salad** on the side. Enjoy!