



## **SWEET HEAT PICKLED BEET GRILLED CHEESE**

**SERVES:** Makes 2 SANDWICHES

**PREP TIME:** 5 MINUTES

**COOK TIME:** 12 MINUTES

Recipe courtesy of:

MacKenzie Smith of [Grilled Cheese Social](#)

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### INGREDIENTS

- 4 3 oz slices sourdough bread
  - 2 tbsp hot honey (found in your grocer's specialty food aisle)
  - 1 8 oz small wheel brie, room temp, cut into thin strips
  - 8 oz Aunt Nellie's Diced Pickled Beets (1/2 jar or 2 individual diced pickled beet cups)
  - 2 tbsp fresh basil, cut into thin strips
  - 2 tbsp unsalted butter
  - 1/2 tsp garlic salt or to taste
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## INSTRUCTIONS

1. Place two slices of bread on a cutting board. Drizzle with hot honey then add half of the brie evenly across the bread.
2. Drain Aunt Nellie's Diced Pickled Beets and pat them dry. Add them evenly on top of the brie followed by the basil, and remaining brie.
3. Spread half of the butter on one side of the two remaining pieces of bread. Sprinkle with half of the garlic salt. Place the top piece of bread on each sandwich.
4. Heat a cast iron or fry pan over medium low then add the sandwiches - butter side down. Butter the other sides (top) and add the remaining garlic salt.
5. Cook for about 5 minutes on each side or until the bread is golden brown and the cheese has melted — flipping halfway through.
6. Once the sandwiches have cooked on both sides, remove them from the heat and enjoy!

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