Crooked Tree BREADWORKS

GFT Grilled Sandwich

6 slices Breadworks Dill Chive Sourdough or Beer Bread, sliced
3 slices Pepper Jack Cheese
½ cup crumbled Queso Fresco
Salted butter, softened
1 large green tomato
½ cup flour
½ tsp. salt
oil for frying
½ tsp cumin
½ tsp pepper
Pimiento Cheese Spread **We like the one by Petoskey Cheese, which we sell at the bakery*
Dill pickles, optional *(but we thought they were necessary)*

Mix together the flour, salt, pepper and cumin. Slice the green tomato and dip it in flour mixture on both sides. Fry it in some hot oil in a skillet to lightly brown on both sides. Set on paper towel until needed.

Spread the outside of the bread slices with softened butter. Lay a piece of sliced Pepper Jack Cheese on top and sprinkle the crumbled Queso Fresco over top. Cook the bread in the melted butter, open faced in a heated cast iron skillet. Carefully brown the bread and melt the cheeses. Top with a green fried tomato slice, a slather of Pimiento Cheese Spread and some dill pickle slices, then put the two sides together. Slice in half to serve.

Our Dill Chive Sourdough is available occasionally as our Bread of the Week and is included with our Bread of the Month club for the month of August, and by mail order by visiting our SHOP tab on the website www.breadworks.com

Pimiento Cheese Spread by Petoskey Cheese is available for purchase at our bakery.

We are located at 2264 M-119, Petoskey, MI 49770
Across from Spectrum Cable and at the opposite end of the parking lot from Toski Sands Market