***Devilish Grilled Cheese Sandwich***

Yields: 2

Ingredients:

4 slices thick, bakery bread

6 slices thick-cut Bacon

2 Tbsp. Whole Grain Country Style Mustard

4 slices Sharp Cheddar cheese

4 slices Gouda cheese

Unsalted Butter, softened

1. Heat a large non-stick sauté pan or griddle.
2. Spread ½ Tbsp. of mustard on each slice of the bread.
3. Place 1 slice of each of the cheeses on each slice of the bread.
4. Place three slices of bacon on two of the slices of bread. Top each with the other slices of bread.
5. Spread about 1 Tbsp. of the softened butter on top of each of the sandwiches.
6. When your griddle or pan is hot, place the sandwich butter side down on the griddle or pan and cook until browned, about 3-5 minutes.
7. While they are cooking, spread another Tbsp. of butter on the upside of the sandwich.
8. When the sandwich is browned on one side, turn it over and brown the other side.
9. Remove from pan and slice on the bias.
10. Serve with some good tomato soup or chili!