



## GRILLED CHEESE w/FRESH BASIL & CHILI SAUCE

### Ingredients:

- $\frac{1}{4}$  c. chili sauce\*
- 1 c. mayonnaise
- 1 loaf French bread baguette sliced  $\frac{1}{2}$ " thick
- $\frac{1}{2}$  lb. Swiss cheese, sliced
- $\frac{1}{2}$  lb. Havarti cheese, sliced
- $\frac{1}{4}$  c. basil leaves, julienned

### Directions:

1. In small bowl, mix together chili sauce & mayonnaise.
2. Heat large skillet to medium high. Place bread slices in pan (as many as will fit) to toast one side. Remove from pan and spread chili garlic spread on untoasted side.
3. Place bread back in pan, spread side down. Layer with one slice Swiss cheese, fresh basil and one slice of Havarti cheese. Top with another slice of bread, spread side up.
4. When browned, turn to brown second side.

\*we use Sriracha Hot Chili Sauce - found in Asian food aisle of grocery store