

Our State eats

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Roasted Blueberry & Gorgonzola Grilled Cheese Sandwich

Yield: 2 sandwiches.

- 2/3 cup blueberries**
- 1/2 teaspoon sugar**
- 2 tablespoons butter, softened**
- 4 slices artisanal bread (preferably walnut)**
- 2/3 cup crumbled Gorgonzola cheese**

Preheat oven to 425°. Place blueberries in a single layer on a small baking sheet. Sprinkle with sugar and toss to coat.

Roast, stirring gently once, for about 8 minutes, or until the berries just begin to release juice. Do not overroast. Remove from oven and let cool.

Spread butter over one side of each slice of bread and place bread, butter-side down, on a clean work surface. Place one-quarter of the Gorgonzola on one slice of bread and top with half of the roasted blueberries and another quarter of the cheese. Top with a slice of bread, butter-side out, and press

gently to adhere. Repeat with remaining ingredients to make a second sandwich.

Heat a large nonstick skillet over medium heat. Place the sandwiches in the skillet, cover, and cook 1-2 minutes, or until the bread is golden. Flip sandwiches and continue cooking, uncovered, an additional 1-2 minutes, or until the second side is golden.

Serve immediately.

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