

Grilled Cheese Bacon & Guacamole

Makes one sandwich

1 TBS softened unsalted butter
1 TBS grated Parmesan cheese
2 slices sandwich bread – you pick the type
2 slices Munster cheese
2 slices cooked bacon – halved
2 TBS guacamole or mashed avocados
2 TBS shredded Mozzarella cheese
Salsa for serving optional

Make a paste from the butter and Parmesan cheese.

Butter one side of two pieces of bread with the paste. Place them buttered side down on a hot grill.

Place a piece of Munster cheese on each piece. Add two halves of bacon on top of each piece of cheese. Top each side with 1 TBS guacamole. Top the guacamole with the shredded Mozzarella.

Flip one side of the sandwich on top of the other and press down with something heavy. Cook for a few minutes and flip again. Press down one more time for a few more minutes and remove from the grill.

Cut the sandwich on the bias and enjoy with some salsa.