ULTIMATE GRILLED CHEESE SANDWICH

Serves 6

Lula

Ingredients

- 12 slices thick-cut bacon
- 1/2 cup mayonnaise
- 1/4 cup Dijon mustard
- 1/4 cup grated Parmesan cheese
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 12 slices sourdough bread
- 6 tablespoons unsalted butter, room temperature
- 6 ounces aged Gruyere cheese, grated
- 6 ounces extra-sharp Cheddar cheese, grated

Directions

Preheat oven to 400 degrees.

Cover the sheet pan with foil and place a baking rack on the pan. Arrange a single layer of bacon on the rack and cook for 20 to 30 minutes, until crispy. Drain on a paper-lined plate. Cut into 1-inch pieces.

Combine mayonnaise, mustard, Parmesan, salt, and pepper in a small bowl. Lay 12 slices of bread on a board and spread each one lightly with butter. Flip the bread over and spread each piece with the mayonnaise mixture.

Distribute the bacon evenly on half of the bread slices. Top bacon evenly with Gruyere and Cheddar cheeses. Top with remaining bread, sauce side down.

Heat a griddle over medium heat on the stovetop. Cook each side for 2-3 minutes, until bread is toasted and cheese is melted. Alternatively, use an electric Panini press. Let rest for 2 minutes, cut in half, and serve warm.