

Panceta & Guava Grilled Cheese



Ingredients:

4-5 Thin Slices of Pancetta

1/2 cup Shredded Fontina Cheese (you can substitute for any other mild, melty cheese)

2 tablespoons Jackie's Guava Jam

1 Jalapeno Pepper thinly sliced

2 slices of Rustic Sourdough Bread
(or your bread of choice!)

1 tablespoon of Butter

Olive Oil or Softened Butter for brushing the outside of the bread

Instructions:

Heat skillet over medium high heat with a thin coat of butter or vegetable spray. Add pancetta in a single layer, flipping occasionally until crispy, set aside on a paper towel to drain. Wipe skillet with folded paper towels to remove any excess oil.

Spread guava jam on one slice of the bread and mound the shredded cheese, jalapeno and pancetta on the other. Close the sandwich.

Brush one side with oil or melted butter, then put on the grill buttered side down. Do the same with the other side of your sandwich. Flip periodically to keep the bread from burning until the cheese is gooey and melty. Enjoy!

Jackie's Jams