



## Blackberry Bacon Grilled Cheese

total time: 15 min | servings: 2 | \$2.63 per serving\*

### INGREDIENTS

- 4 Tbsp. blackberry jam
- 6 slices of Bar-S Thick-cut Naturally hardwood smoked bacon, cooked
- 8 oz. can jalapeños
- 4 slices sourdough bread (or any bread from the pantry)
- 4 slices Swiss cheese
- 2 Tbsp. butter, softened

### GET COOKING

1. In a separate pan, cook bacon until crispy.
2. Gently combine blackberry jam and jalapeños, set aside.
3. Layer Swiss cheese, bacon and jam mixture between bread slices.
4. Place sandwich butter-side down onto skillet; grill on low heat for 3-4 minutes. Flip and grill reverse side until cheese is melted and filling is heated through.
5. Remove from heat and serve immediately.