



## GRILLED PUB CHEESE AND HAM OR TURKEY

*Start to finish: 20 minutes*

*Serves: 2*

### INGREDIENTS:

1 8-ounce container cream cheese, room temperature  
4 ounces shredded aged cheddar (the older and funkier the better!)  
2 tablespoons prepared horseradish  
1 tablespoon chopped pickled jalapeños and pickling liquid, to taste  
2 1/2 tablespoons malt vinegar OR 1/2 cup beer (whatever kind you like)  
1 tablespoon Dijon mustard  
1 loaf crusty bread, like sourdough or ciabatta, sliced into sandwich slices  
1/2 pound high-quality ham or other sliced deli meat, like turkey  
1/2 stick unsalted butter, room temperature

### DIRECTIONS:

For the pub cheese: Combine cream cheese, cheddar cheese, horseradish, pickled jalapeños, pickling liquid, malt vinegar (or beer) and Dijon mustard in a large bowl. Mix all ingredients to make a paste-like consistency. Set aside.

Smear a half-inch layer of pub cheese on one slice of bread. Add 4-6 pickle slices and 3-4 pieces of ham or turkey. Place another piece of bread on top. Smear the top slice of bread with a thin layer of butter. Repeat the process until you've made 2 sandwiches.

In a large sauté pan over high heat, add a tablespoon of butter and heat until foaming, about 1 minute. Add one sandwich buttered bread side down. Lower the heat to medium-high. Gently butter the other slice of bread. Gently flip the sandwich once the first side has browned. Adjust the flame as necessary to ensure the pub cheese melts and the meat is heated through. Remove the sandwich and set aside. Repeat the process for the remaining sandwiches. Slice each sandwich in half and serve.

*\*Note: Refrigerate leftover pub cheese for a snack or use it on other sandwiches.*