



### The World's Best Grilled Cheese

You'll need:

- Great bread
- Mayonnaise
- Thinly sliced prosciutto
- Gruyere cheese, thinly sliced or grated
- Freshly cracked black pepper

Slather each slice of bread with about ½ tablespoon of mayonnaise. Turn the heat on your pan to a medium-low. Place on slice, mayonnaise side down in the pan and let it start toasting. Immediately top with a thin layer of Gruyere cheese and a few cracks of black pepper. Lay 1-2 slices of prosciutto over the cheese and then top with the other slice of bread, mayonnaise side up. Let toast over medium heat until the cheese starts to sweat and flip (about 2 minutes). Toast until cheese is fully melted, cut in half and serve immediately.



### Any Vegetable Tian

You'll need:

- About 1 lb of your favorite vegetable, except for potatoes. If you want to use a leafy green, like spinach, use ½ lb of spinach and ½ lb of a vegetable with more structure like zucchini, eggplant, onions or tomatoes.
- 12 oz of any cheese (hard or soft) or a mix of cheeses
- Zest from 1 lemon
- 1 handful of fresh herbs, finely chopped
- ¼ cup of olive oil, plus some for drizzling
- Salt and pepper to taste

Pre-heat your oven to 375 degrees.

Using a mandolin, thinly slice your vegetables into slices ¼" thick or thinner. Put in a bowl and drizzle with olive oil and season with salt and pepper. Set aside and let marinate.

In a medium bowl, mix together the cheese, lemon zest, ½ cup of olive oil and chopped fresh herbs.

Drizzle a bit of olive oil into loaf pan or similar (double the recipe if you're using a 9 x 13 pan) and wipe with a paper towel to coat the entire pan. Place a layer of the sliced, marinated vegetables on the bottom of the dish. Top the vegetables with a think layer (or numerous dollops) of the cheese mixture. Just like lasagna, add another layer of vegetables on top of the cheese. Continue to make layers until all of the vegetables and cheese is used, finishing with cheese on top.

Bake for 45 minutes, or until the top is browned. Cut and serve. Or, chill in the fridge overnight and turnout the next day. Slice and serve cold. Note: Tian can be assembled ahead of time and refrigerated until you want to bake it. Allow for 15 extra minutes of baking time if you put it in the oven straight from the refrigerator.