



LOADED CHEESE PANINI

Looking to add some flair to the ultimate comfort food? Our Whiskey Hot Sauce will take your grilled cheese to the next level.

Serves: 2 Preparation Time: 10 Mins

Ingredients:

4 Slices Brood Sourdough
200gms Sirimon Everyday Cheese Grated 1 White Onion (Cut into rings)
2 Peppers (1Red, 1Yellow)
1-2 Jalapeños Thinly Sliced
Handful Fresh Coriander
Jars of Goodness Whiskey Hot Sauce

Method:

1. Preheat a panini grill/sandwich maker to medium heat.
2. In a shallow frying pan over medium-high heat, sauté onion and peppers until caramelised. Season with salt and pepper. Then set aside to cool.
3. Grab 4 slices of bread and spread butter on the outside layer then flip over and spread a layer of whiskey hot sauce on the reverse side. Top with grated cheese, caramelised onion & peppers, a sprig of cilantro, sliced jalapenos then more cheese.
4. Cover with the other slice of bread that has been spread with more whiskey hot sauce. Gently press the sandwich together then transfer it to a panini grill. Cook until the cheese gets melty.

Note: If you don't have a panini grill, use a frying pan and cook the sandwich on side for 1-2 minutes then place in the oven to bake for 10-15 minutes until the cheese is melted and bubbling.