

# Bacon, Gruyere and Mushroom Melt



Makes 2 sandwiches

Cooking time about 10 minutes

## Ingredients

4 smoked maple cured back bacon rashers

4 slices thickly cut crusty white bread

5mlsp (1tsp) olive oil

Knob of butter

1 large mushroom, thickly sliced

2 cloves garlic, crushed

100g (4oz) Gruyere or Emmental cheese, grated

## Method

- 1 Preheat the grill
- 2 Place the rashers under grill and cook for 3– 4 minutes until lightly cooked
- 3 Heat oil and butter in a small pan add mushroom slices and garlic and cook lightly for 2–3 minutes, set to one side
- 4 Toast bread slices on one side.
- 5 Construct the sandwich – Top the non toasted side of bread firstly with mushrooms, then a bacon rasher and scatter with cheese. For the lid of the sandwich scatter the non toasted side with cheese. Repeat for second sandwich.
- 6 Place all 4 slices under hot grill and cook until cheese is melted and golden. Serve the 'loaded' slices topped with the cheesy lids.

Serve with a heap of mixed green salad leaves.

