

COCKTAIL TOMATO JAM-PROSCUITTO GRILLED CHEESE

Tomatoes, finely diced 1/4 cup red onion, diced

1 garlic clove, minded

1 tbsp. red wine vinegar

2 tsp. honey

4 tbsp. butter, softened and divided

1 pint Pure Flavor® Luna Sweets Cocktail

8 piece whole-grain bread or your favorite bread

2 cups shredded white cheddar, gruyere and your other favorite cheese, divided

4 slices of thinly sliced prosciutto



TOTAL TIME 25 minutes

PREP TIME

5 minutes **COOK TIME** 20 minutes

SERVES

COOKING LEVEL

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1. Heat oven to 350°F. In a small pot over medium heat, cook tomato, onion and garlic until tomatoes break down and resembles jam, 15-20 minutes.

- 2. Add vinegar and honey: cook until iam thickens. 15 minutes. Add a tbsp. of water if jam get to dry. Season with salt and black pepper; remove from heat. At this point it can be pureed in blender or with an immersion blender for a smoother jam.
- 3. On a cookie sheet, arrange bread in a single layer. Top each slice with 1/4 cup cheese and 1 slice of prosciutto; bake until cheese melts, 3-5 minutes.
- 4. Divide tomato jam among 4 sandwich halves; top with another 1/4 cup of cheese remaining sandwich halves. Spread each half with butter
- 5. In a medium skillet over medium heat, cook one sandwich, flipping once, 3-5 minutes per side or until golden. Repeat with remaining sandwiches.