

## El Queso Dulce

The El Queso Dulce has a very unique flavor profile. It's Uncle Queso's go to breakfast sandwich, especially after a night of too much drinking and sleeping on the couch. It's sweet and spicy, just like Tia. Plus, he can make it quickly, quietly, and then sneak out of the house before Tia wakes up and starts bitching about last night's bender.

### INGREDIENTS:

- ¼ cup fontina cheese, shredded
- ¼ cup sharp cheddar cheese, shredded
- 2 slices plain white bread
- Uncle Queso's jalapeño jelly  
(download recipe at UncleQueso.com)
- Mayonnaise (or salted butter)

### DIRECTIONS:

1. Heat a cast iron skillet over medium heat.
2. In a small bowl, toss the two cheeses together.
3. Place the cheese mix on top of one slice of bread. On the other slice, spread the jalapeño jelly, then close up the sandwich.
4. Next, smear the top of your sandwich with 1 tablespoon or so of mayonnaise. Place the sandwich into the preheated cast iron skillet, mayo-side down. While the first side is toasting, smear the other side of the sandwich with mayonnaise.
5. Cook on each side for 3-4 minutes until golden brown and the cheese is melted. Remove from the skillet and rest for a couple minutes before cutting and eating.

### HINT

Uncle Queso usually puts a lid on his pan while the grilled cheese cooks. This helps the cheese melt quicker so you don't end up with overdone bread and unmelted cheese.

### MY NOTES: \*

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\* Keep this recipe a secret from your mother-in-law. Also, hide it from your ultra-competitive neighbor, or that friend that's a big time one-upper. They don't need additional ammunition. This is now your recipe. Use it wisely. If you must share, impress your friends by sending them to [www.UncleQueso.com](http://www.UncleQueso.com), and recommend they download a recipe card there. And don't forget to suggest they make a small donation to support the ongoing search for the perfect grilled cheese sandwich.

