

Another delicious recipe from UncleQueso.com

## La Niña

OK, so there's no cheese here, but Uncle Queso makes this precious gem for his favorite niece. It's a beautifully toasted peanut butter and jelly sandwich, twisted up with a little bacon, sprinkled with powdered sugar, and served with a side of agave syrup for dipping. You have no idea.

### INGREDIENTS:

- 2 slices rustic white bread
- 3 strips thick-cut bacon, halved crosswise
- 2 tablespoons creamy peanut butter
- 2 tablespoons strawberry jam
- Powdered sugar
- Agave syrup

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.

### DIRECTIONS:

1. Set a skillet over medium heat for 1 minute. Add the halved bacon strips and cook slowly until the bacon is crisp around the edges and browned, about 4 minutes. Transfer the bacon to a paper towel-lined plate. Turn off the heat and pour the bacon fat into the small bowl.
2. On a cutting board, place the bread slices and spread one slice with the peanut butter and the other slice with the strawberry jam.
3. Next, place the bacon on top of the peanut butter half and set the other slice of bread on top so the bacon is sandwiched between the peanut butter and the jam. Use the pastry brush to coat the top slice of bread with bacon fat from the bowl.
4. Set the pan over medium-high heat until it starts to smoke, about 2 minutes. Place the sandwich in the pan, bacon fat-side down. Brush the top side of the bread with more bacon fat. Use a metal spatula to press down on the bread until the bottom side has begun to golden, about 2 minutes. Flip the sandwich over, pressing again until the peanut butter starts to melt, about 2 minutes more.
5. Transfer to to a plate, cut into strips, and sprinkle with powdered suger. Serve with side of agave syrup for dipping.

### 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.

