Rustic Tomato Soup and Smoked Garlic & Herb Grilled Cheese ☺

**Ingredients**

½ cup (1 stick)

1/2 cup coarsely chopped carrot

1/2 cup coarsely chopped onion

1/2 cup coarsely chopped fennel bulb

1 ea celery stalk, coarsely chopped

1 tablespoon olive oil

30 ounces chopped tomatoes

1 cup unsalted chicken stock

3/4 teaspoon white pepper, divided

5/8 teaspoon salt

1 tablespoon butter

8 ea celery leaves

1. Combine first 4 ingredients in a food processor; process until finely chopped.
2. Heat a large saucepan over medium-high heat. Add oil to pan; swirl to coat. Add vegetable mixture to pan; cook 5 minutes or until crisp-tender, stirring occasionally.
3. Add tomatoes to food processor; pulse until finely chopped.
4. Add tomatoes, stock, 1/2 teaspoon pepper, and salt to pan; bring to a simmer.
5. Reduce heat to low; simmer 10 minutes. Stir in butter; sprinkle with celery leaves.

Garlic Smoked Pepper Grilled Cheese

**Ingredients**

½ cup (1 stick)  Unsalted Butter, softened

1 teaspoon Fresh garlic, minced

1 tablespoon Fresh herbs (variety of rosemary, basil, sage, thyme & marjoram), finely chopped

½ teaspoon Salt

2 slices Sourdough bread

1 slice [Tillamook Smoked Black Pepper White Cheddar Cheese](https://www.tillamook.com/products/cheese/smoked-black-pepper-white-cheddar.html#product126)

1 slice [Tillamook Sharp Cheddar Cheese](https://www.tillamook.com/products/cheese/sharp-cheddar.html#product94)

**Garlic Herb Butter**

STEP 1: Place butter, garlic, herbs, and salt in a bowl, and mix until thoroughly combined.

STEP 2: Place the butter on a sheet of plastic wrap and roll into a log, sealing the wrap tightly around the butter. Before using, let the butter chill for an hour or more to allow the butter to infuse the flavors. Extra butter can be stored in the refrigerator for up to 60 days.

**Grilled Cheese**

STEP 1: Heat a griddle to medium heat. Butter each slice of bread on one side and lay each butter-side-down.

STEP 2:Place cheese slices between the bread and close. Add sandwiches to the griddle. Once golden brown, gently flip and repeat until cheese is melted and inside is hot.

**The Kelsey**

**Ingredients**

1/2 cup Basil pesto

4 slices Multigrain whole wheat bread

[Salted Butter](https://www.tillamook.com/products/butter/salted.html), melted

8 Slices [Tillamook Medium Cheddar Cheese](https://www.tillamook.com/products/cheese/medium-cheddar.html#product93)

**Directions**

STEP 1: Preheat a countertop griddle to medium-high heat. Spread your basil pesto on one side of all slices of bread.

STEP 2: Brush your melted butter on the other side and place all bread slices on grill, butter side down. Place two slices of cheddar cheese on each piece of bread, directly on top of the pesto.

STEP 3: Place a pot lid over all slices of bread to help the cheese melt faster. Let them sit for a minute or so, then check the cheese to see how melted it is.

STEP 4: Repeat this process as necessary until the cheese is fully melted. Close the sandwiches and flip them over a few times, allowing the cheese to melt together.

The Oaks

**Ingredients**

½ cup [Tillamook Unsalted Butter](https://www.tillamook.com/products/butter/unsalted.html)

8 slices Wheat cranberry walnut bread (or another high quality wheat bread)

4 slices [Tillamook Sharp Cheddar Cheese](https://www.tillamook.com/products/cheese/sharp-cheddar.html#product94)

½ cup Creamy Camembert cheese

4 slices Fontina cheese

**Directions**

STEP 1: For each grilled cheese, lightly butter one side of each piece of bread and place butter side down on medium heated pan or flat grill.

STEP 2: Place 1 slice of sharp cheddar cheese on one slice of bread and 1 oz each of Camembert and Fontina on the other slice of bread.

STEP 3: Let the cheese melt on the bread while checking the underside so as not to burn. Lower heat if necessary. Place the sides together when they have reached desired melted consistency. Let cool for 20 seconds and cut.

The Lily

**Ingredients**

½ cup [Tillamook Unsalted Butter](https://www.tillamook.com/products/butter/unsalted.html)

8 slices Sourdough bread

8 slices [Gruyere](https://www.tillamook.com/products/cheese/sharp-cheddar.html#product94) Cheese

1/4 cup Fig Butter, Trader Joes

**Directions**

STEP 1: For each grilled cheese, lightly butter one side of each piece of bread. Spread 1 Tablespoon of Fig Butter on half the slices. Place butter side down on medium heated pan or flat grill.

STEP 2: Place 2 slices of Gruyere cheese on slices of bread without Fig Butter.

STEP 3: Let the cheese melt on the bread while checking the underside so as not to burn. Lower heat if necessary. Place the sides together when they have reached desired melted consistency. Let cool for 20 seconds and cut.