

Potato Chip, Bacon, and Raspberry Grilled Cheese

From Feed These People: Slam-Dunk Recipes for Your Crew by Jen Hatmaker

Ingredients

½ cup (1 stick) butter at room temperature

½ cup mayo

For the individual sandwiches:

2 slices sourdough bread

1 to 2 tablespoons raspberry jam

Handful of kettle chips

2 bacon slices, cooked until crisp

½ cup shredded Gruyere cheese

Instructions

In a small bowl, mix together the butter and mayo, which will give you about a cup. If you don't use it all, cover it and keep it in the fridge for up to 3 days.

In between your slices of sourdough, spread a base layer of raspberry jam, then a layer of chips, then the bacon, and finally the shredded Gruyere on top. Optionally, finish with another layer of jam. Press the sandwich together to crunch the chips down a bit.

Spread one side with the butter-mayo and put it face down in a skillet or on a griddle over medium heat. Spread the top with butter-mayo while it grills. Flip it when the first side is golden brown, after about 3 minutes. It is ready to serve when both sides are browned and the cheese is melted.