


# Knife-and-Fork Grilled Cheese with Honey

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 Total **30 min**; Serves **4**

Chef Chris Cosentino proves here that you can elevate the humble grilled cheese sandwich into something magical with just a few tweaks. His buttery, crisp version is filled with luscious Taleggio cheese, then drizzled with honey, flaky salt and coarsely ground black pepper. It's so simple, but also jaw-droppingly good.

**Softened unsalted butter, for spreading**

**Eight ½-inch-thick slices of sourdough boule**

**1 lb. Taleggio cheese, rind removed and cheese sliced**

**Honey (preferably bitter), for drizzling**

**Flaky sea salt and coarsely ground black pepper**

**1.** Preheat a large griddle or very large skillet over moderate heat. Spread butter on one side of each slice of bread and arrange them buttered side down on a work surface. Top 4 bread slices with the cheese. Close the sandwiches, pressing lightly to flatten.

**2.** Cook the sandwiches over moderate heat, turning once, until golden on the outside and the cheese is melted, 3 to 4 minutes per side. Transfer the sandwiches to plates. Drizzle with honey and season with salt and pepper. Serve right away.

**WINE** Tart Italian rosé from Piedmont: 2015 Cantalupo Il Mimo.