

# **Strawberry Sandwich**

**Makes 4 servings**

## **Ingredients**

Unsalted Butter, softened	1 stick plus 2 tbs
Brioche or Challah Bread	8 slices
Granulated Sugar	¼ cup
Good Quality Strawberry Jam	1 jar
Strawberries, hulled and sliced	1 pint
Brie Cheese, thinly slice, at room temp	6 ounces

## **Method of Preparation**

1. Gather all ingredients and equipment
2. Butter 4 slices of bread on both sides
3. Sprinkle one side with granulated sugar and turn the slices sugared side down
4. Spread each slice with jam
5. Now, make a layer of sliced strawberries and cover with slices of cheese
6. Butter the remaining 4 slices of bread on both sides and sprinkle one side with granulated sugar
7. Lay the slices on top of the cheese, sugared side facing up, to make 4 sandwiches
8. Press down gently
9. Heat 1 tablespoon of butter in a cast-iron skillet over medium-low heat
10. Put 2 sandwiches in the pan and cook for 2 to 3 minutes, until the sugar melts and the bread turns golden, and the cheese begins to melt
11. Turn and cook until the second side is golden and the cheese is bubbly
12. Take the sandwiches out of the pan and repeat to cook the rest
13. Dust the sandwiches with confectioners' sugar, cut them in half, and serve warm