

Fontina Grilled Cheese

Yield: 2 servings

It's a cold day here and nothing sounded better than a melty, gooey sandwich with some hot tomato soup. This sandwich is a re-creation of one of my favorite sandwiches from a well-known nationwide café that also makes bread (can you figure it out?). It was removed from the menu long-ago, but every time I find myself grabbing lunch there, I pine for it; nothing else I order ever satisfies me when I have this sandwich on the brain. This is a really quick dinner for two that can be very easily adjusted to serve more or less. P.S. the secret to a great golden-brown grilled cheese is spreading mayonnaise instead of butter on the outside!

- 4 ounces cream cheese, softened
- 1 tablespoon finely chopped chives (about 7-8 chives)
- 1 tablespoon finely chopped green onions (about 2 onions)
- 4 ounces fontina cheese, grated
- 4 slices good-quality sandwich bread
- 3 tablespoons mayonnaise
- 3 tablespoons Parmesan, finely grated

Preheat a cast-iron or nonstick skillet for 10 minutes over medium-low to medium heat. The spread on the outside contains cheese, so it's important to use something that will allow for an easy release. Mix the cream cheese, chives and green onions until combined; season lightly with salt. Spread on two slices of the bread. Layer the Fontina cheese on top and close the sandwich. Mix together the mayonnaise and Parmesan and spread on the outside of each slice of bread. Place in the skillet for 3 to 5 minutes per side, until golden brown and melty. You can keep this warm in the oven if you're cooking a few or your cheese hasn't melted all the way through; it's better to take it out of the skillet when your crust is golden brown and finish in the oven if the cheese is not melted through.