

Just a Pinch



Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Tharpe

Grilled Cheese, Tomato Soup Team Up For Creative Kitchen Fun

“Seriously one of my favorite things to make AND eat! It’s good for any time of year, picnic in the summer or next to a fire in the winter.”

Vail Bee

Orange County, CA
(Pop. 3,026,786)



Vail Bee



Here’s a wonderful example of what happens when you indulge a taste for classic flavors and a love of kitchen creativity. Both dishes are hearty enough to serve on their own, but pairing them up is doubly satisfying. These recipes are so solid that they can easily hold up to experimenting, too.

See step-by-step photos of Vail Bee’s Grilled Cheese and Tomato Soup recipe and thousands more recipes from other hometown Americans at:

www.justapinch.com/grilledcheese

You’ll also find a meal planner and coupons for the recipe ingredients. Enjoy and remember, use “just a pinch...”

- Janet

MY Grilled Cheese and Tomato Soup

What You Need

FOR SOUP:

3 tbsp butter
1 sm yellow onion, chopped
1 md carrot, diced
1 stalk celery, diced
2 cans crushed tomatoes
2 cloves garlic, minced
1 bay leaf
1/4 c fresh basil, chopped
6 sprigs parsley
4 c vegetable stock
1/2 tsp dried thyme
1/2 c heavy cream
salt and pepper to taste

FOR SANDWICHES:

1 loaf sliced sourdough
sliced fontina
sliced gruyere
sliced aged cheddar
sliced manchego
butter

Directions

- SOUP: Melt 2 tbsp of butter in large pot and sautee onion, garlic and celery until soft.
- Add tomatoes, parsley, carrots, bay leaf and stock. Bring to a boil and immediately reduce heat to a simmer and cover the pot.
- Skim the top of any fat or froth, if desired. Remove parsley and bay leaf and blend the soup in batches of 2 cups or so. Move blended soup to another pot.
- Once everything is blended and in the new pot, add heavy cream, thyme, basil, and 1 tbsp butter. Season to taste with salt and pepper. NOTE: Keeps well in the fridge.
- SANDWICHES: Butter one side of each slice of bread. Put an even amount of slices of each type of cheese on half of the bread slices. Top each with second bread slice to form your sandwiches.
- Grill on a flat pan, or use panini press or personal-size grill for about 5-7 minutes.
- Dip sandwich in soup and enjoy!! Grill on a flat pan, or use panini press or personal-size grill for about 5-7 minutes.
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Submitted by: Vail Bee, Orange County, CA (Pop. 3,026,786)

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