

Creamy Pumpkin Soup with Grilled Cheese “Croutons”

<https://www.delish.com/cooking/recipe-ideas/recipes/a49770/creamy-pumpkin-soup-with-grilled-cheese-cROUTONS-recipe/>

Ingredients

3 tbs. butter, divided
1 tbs. extra-virgin olive oil,
plus more for drizzling
2 cloves garlic, minced
1 c. chopped onion
2 c. pumpkin purée
1 1/2 c. vegetable broth
1/2 c. heavy cream
2 tbs. honey
coarse himalayan or kosher salt
freshly ground black pepper
3 tbs. homemade mayonnaise
4 slices bread
slices gruyère cheese
1/4 c. chopped fresh parsley



Directions

1. In a large pot over medium heat, melt 1 tablespoon butter and 1 tablespoon oil; sauté garlic and onions for 3 to 4 minutes. Stir in pumpkin, broth, heavy cream, and honey and season with salt and pepper. Bring to a boil and simmer for 7 to 10 minutes. Turn off heat and melt remaining butter for a silky consistency, then cover with lid and keep warm.
2. Preheat cast-iron skillet over medium-high heat. Spread each piece of bread with a thin layer of mayonnaise and place in skillet, mayonnaise-side down. Top with layers of gruyère and cover with remaining bread. Cook until golden brown, flipping as needed. Cover skillet to melt cheese. Transfer to a cutting board and cut each grilled cheese into 8 crouton size square pieces.
3. Divide soup into bowls, top with grilled cheese croutons, garnish with parsley and drizzle with olive oil. Serve immediately. Feeds 4.

Homemade Tomato Soup and Grilled Cheese Rollup Soup Dippers

<https://www.delish.com/cooking/recipe-ideas/recipes/a49054/grilled-cheese-soup-dippers-recipe/>



4 tbs. butter
1 onion, finely diced
1 Garlic clove, minced
28 oz. crushed tomatoes
3 c. chicken (or vegetable) stock
¼ c. heavy cream
8 slices bread, crusts removed
8 slices cheddar cheese
kosher salt
fresh basil, for serving
freshly ground pepper

SOUP: Melt 1 tablespoon of butter in a large pot over medium heat. Add onion cook until beginning to soften, 2 to 3 minutes. Stir in garlic and cook until fragrant, about 30 seconds. Add tomatoes, stock, 1 teaspoon salt, and 1/2 teaspoon black pepper. Bring to a boil and simmer 15 minutes.

Make the GRILLED CHEESE ROLLUPS while the soup is simmering. Using a rolling pin, roll bread into flat, 1/4-inch thick squares. Place a cheese slice on each slice of bread and roll up tightly. Melt 1 tablespoon of butter in a large nonstick skillet over medium heat. Working in batches, add the roll ups to the skillet, seam side-down. Cook, turning often, until all sides are golden and the cheese has melted, about 3 minutes. Do all the rollups. Stir cream in soup and garnish with fresh basil; lunch is served.

BLT Grilled Cheese Sandwich

(this recipe is for one sandwich)

Ingredients

3 slices bacon
1 tbsp. butter
2 slices bread
3 slices cheddar, divided
Small handful green leaf lettuce
2 slices tomato



Directions

1. Fry bacon over medium-high heat until crisp, 6 minutes. Drain excess grease on paper towel, then wipe pan and reduce to medium heat.
2. Spread butter on one side of each slice of bread. On the non-buttered side of one slice, place 2 slices of cheese, then lettuce, tomato, and bacon. Top with remaining slice of cheese and close sandwich.
3. Place sandwich in pan; cover and cook until golden brown, 3 to 4 minutes. Flip and cook other side until cheese is melty and bread is golden brown, 2 minutes more.
4. Slice in half and serve.