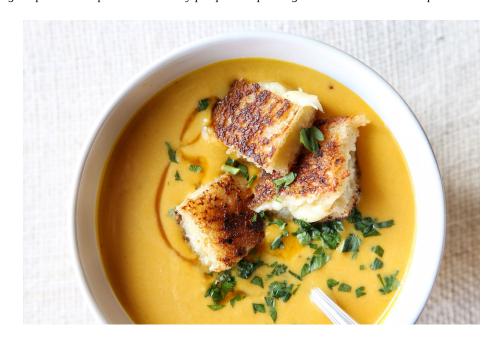
# Creamy Pumpkin Soup with Grilled Cheese "Croutons"

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

- Fry bacon over mediumhigh heat until crisp, 6
  minutes. Drain excess
  grease on paper towel, then
  wipe pan and reduce to
  medium heat.
- 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.
- 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.