

Dill Weed Grilled Cheese

- 2 slices whole grain bread
- sliced dill Havarti cheese
- handful of dandelion greens, thick part of spine removed
- 1 t honey or maple syrup
- a little butter

Butter the outside of the bread, place in a pan and cover with Havarti.

In another pan, steam the dandelion greens. Chop greens or leave them whole.

When the cheese is melted and the bread is golden, layer the dandelion and honey over the cheese, close the sandwich and slice on the diagonal. Serve the Dill Weed Grilled Cheese with a session IPA or Pale Ale.

Jittery Cook
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