

DEMO DAY ONLY: To vote for *'The Cajun Bacon Smokey'*, tear this tab off and drop it into one of the boxes located near the demo tables.

WOTE!

share your favorite

Grilled cheese... WIN CASH & PRIZES!



FACEBOOK PHOTO CONTEST

Share a grilled cheese photo with us! Whether it's a photo of your original masterpiece, a pic of your family enjoying grilled cheese together, or even a nostalgic childhood photo, we'd love see.



Log on to the Robért Fresh Market or Lakeview Grocery Facebook pages to share your photo by April 22. You'll be entered to win a \$100 gift card and other great prizes.

For complete contest details visit our website or Facebook page.

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GRILLED CHEESE RECIPE SHOWDOWN

See grilledcheeseacademy.com in April to enter your original recipe. The grand prize is **\$15,000!**



GRILLED CHEESE MONTH 2016 | DEPARTMENT RECIPE CONTEST | MEAT & SEAFOOD

'The Cajun Bacon Smokey'

INGREDIENTS

- 4 slices **in-house** Cajun smoked turkey
- 6 slices **Signature** smoked gouda
- 2 slices **our own** sourdough bread
- 4 slices Applewood smoked bacon, cooked
- 2 slices Creole tomatoes
- 2 oz baby arugula
- 4 slices Haas avocado
- Salted butter, softened

DIRECTIONS

Preheat a skillet to medium to low heat. Place 1 tbsp butter into the skillet and allow to melt. Butter two slices of sourdough bread. Place both slices

of sourdough bread on the skillet. Place 3 slices of smoked gouda, 2 slices of smoked turkey, 2 slices of bacon, 1 slice of tomato, 2 slices of avocado and 1 oz of arugula on each piece of bread.

Cook for to 10 minutes or until the cheese melts. Using a spatula, carefully lift one of the sandwich halves and stack on top of the other. Gently press the sandwich on the grill, then flip and cook for 2 additional minutes.

** Pair with Aventinus beer and sliced honeycrisp apples.*

