

Grilled Cheese & Crab

Prep Time: 5 mins

Cook Time: 10 min

Servings: 2

Ingredients

½ cup lump crab meat
1 tbsp mayonnaise
1 tsp dijon mustard
1½ tsp Old Bay
black pepper to taste
1 tsp minced green onions
¼ cup shredded Gruyere
¼ cup shredded Cheddar
2-3 tbsps butter
4 slices sourdough bread

Directions

In a small bowl mix together the crab meat, mayonnaise, mustard, Old Bay, a bit of pepper, and the green onions. Mix well, then taste, and adjust.

Mix the Gruyere and Cheddar to the crab mixture until well combined.

Top two slices of bread with half of the crab mixture.

Top the crab mixture with a little extra Cheddar.

Place the second piece of bread on top. Press together gently.

Heat a large skillet on medium to medium-high heat, melt 1-1½ tbsps of butter.

Once the skillet is hot, add the sandwich. Cook until the bread is golden brown. This will take a few minutes, and it's ok to lift it up and check it.

Lift the sandwich out of the skillet and melt the rest of the butter. Flip the sandwich and put it back into the skillet with the untoasted side down.

Cook until the cheese is melted and the second side is golden brown. Adjust the heat as you go if you feel the bread is getting dark too quickly.

Remove from heat, cut in half, and serve.