



The Great
2023
Grilled Cheese
Challenge

Official Cookbook



Pear & Brie	3
Garlic Bread	5
Pickle Wrap	7
Caprese	9
Apple Cheddar	11
Smoked Salmon	13
Cranberry Walnut	15
Pizza	17
Blackberry Thyme	19
Avocado Toast	21
Roasted Veggie	23
House of SOBS	25
Super Bowl	27
Lavender Blueberry	29
Caramelized Onion	31
Valentine's Leftovers	33
Jalapeno Popper	35
Chicken Parmesan	37
Lobster	39
Bacon, Pear, & Raspberry	41
Pesto	43
Monte Cristo	45
Hawaiian Pizza	47
Mediterranean	49
Vegan Jackfruit	51
Dahi Toast-ish	53
Tomato Soup Dipper	55
Eggplant Stacker	57

Table of Contents



Pear & Brie Grilled Cheese



A balsamic reduction featuring Pickle Creek Lavender Balsamic Vinegar makes for one amazing grilled cheese sandwich! This recipe also uses Pickle Creek Roasted Garlic Infused Olive Oil. Pear Verbena Champagne Balsamic Vinegar and Blood Orange Thyme Infused Olive Oil work just as well!



Pear & Brie Grilled Cheese

Ingredients

- 4 slices ciabatta bread
- 1 1/2 Tbsp Pickle Creek Roasted Garlic Infused Olive Oil
- 1 1/2 Tbsp butter
- 2 ounces brie cheese, sliced
- 1 small pear, sliced
- 1/4 c Pickle Creek Lavender Infused Balsamic Vinegar

Instructions

1. Heat a large skillet over medium heat. Add the butter and Roasted Garlic Olive Oil. Once the butter has melted, swirl the oil and butter to mix well and to coat the bottom of the skillet. Toast each side of 4 slices of ciabatta bread in the skillet until both sides are golden brown.
2. Turn on the oven broiler. Remove the bread from the skillet and place it on a baking sheet (line the baking sheet with parchment paper for easy cleanup). Cover each slice with sliced brie followed by the sliced pear. Broil until cheese is melting.
3. Meanwhile, slowly heat 1/4 c of the Lavender Balsamic over low heat, stirring frequently until it reduces by half.
4. Drizzle the reduced balsamic over the pears and melted brie. Put the two halves of each sandwich together and enjoy!



Garlic Bread Grilled Cheese



This simple but oh-so-delicious grilled cheese pairs Pickle Creek Roasted Garlic Infused Olive Oil with Garlic Powder for an extra garlicky bite!



Garlic Bread Grilled Cheese

Ingredients

- 1.5 Tbsp Pickle Creek Roasted Garlic Infused Olive Oil
- 1.5 Tbsp butter
- 4 slices French or sourdough bread
- 4 slices mozzarella cheese
- 1 tsp dried garlic powder
- 1 Tbsp fresh chopped parsley

Instructions

1. Heat a large skillet over medium heat. Add butter and Roasted Garlic Olive Oil and once butter is melted, swirl to coat the bottom of the skillet.
2. Place 2 slices of bread in the skillet and top each slice with 2 slices of mozzarella cheese. Sprinkle each sandwich half with 1/2 tsp dried garlic powder and 1/2 Tbsp chopped fresh parsley.
3. Top each sandwich half with a second slice of bread. Cook for 3 minutes or so, until the bottom slice of bread is golden brown. Flip the sandwich and cook for another 3 minutes or so, until the other side of the sandwich is also golden brown and the cheese is melted. Serve warm. Enjoy!



Pickle Wrap Grilled Cheese



This marvelous recipe features Pickle Creek Roasted Garlic Infused Olive Oil and turns the beloved pickle wrap into a satisfying sandwich!



Pickle Wrap Grilled Cheese

Ingredients

- 2-3 Tbsp Pickle Creek Roasted Garlic Infused Olive Oil
- 4 slices sourdough bread
- 2-3 Tbsp cream cheese
- 2 slices mozzarella cheese
- 2 slices corned beef
- Several dill pickle slices

Instructions

1. Heat a large skillet over medium heat. Add 1 Tbsp Roasted Garlic Olive Oil and swirl to coat the bottom of the skillet.
2. Spread a thin layer of cream cheese on each slice of bread. On 2 of the slices, layer mozzarella, corned beef, and pickles. Top each sandwich with one of the remaining slices of bread.
3. Place the sandwiches in the skillet. Let cook until the first side is golden brown, 3-4 minutes. Brush the top slices of bread with Roasted Garlic Olive Oil and use a spatula to flip.
4. Cook for an additional 3-4 minutes until bread is golden and cheese is melty. Enjoy!



Caprese Grilled Cheese



A twist on a summer salad favorite brings new life to grilled cheese! This recipe pairs Pickle Creek Genovese Basil & Roma Tomato Infused Olive Oil with Pickle Creek Strawberry Basil Balsamic Vinegar and is fresh and delicious any time of the year!



Caprese Grilled Cheese

Ingredients

- 2-3 Tbsp Pickle Creek Genovese Basil & Roma Tomato Olive Oil
- 4 slices ciabatta bread
- 1/4 c Pickle Creek Strawberry Basil Balsamic Vinegar
- 4 slices mozzarella cheese
- 2 slices tomato

Instructions

1. Heat a large skillet over medium heat. Add 2-3 Tbsp Genovese Basil & Roma Tomato Olive Oil and swirl to coat the bottom of the skillet.
2. Place 2 slices of bread in the skillet and top each with 2 slice tomato and 2 slices mozzarella. Finish each sandwich with one of the remaining slices of bread.
3. Let cook until the first side is golden brown, 3-4 minutes. Use a spatula to flip the sandwiches and cook until the other side is golden brown and cheese is melty, another 3-4 minutes.
4. While sandwiches cook, slowly heat 1/4 c Strawberry Basil Balsamic over low heat, stirring frequently, until reduced by half. Lift the bread from the tomato side of the sandwich, and drizzle reduced balsamic over the tomato. Put the sandwiches back together & enjoy!



Apple Cheddar Grilled Cheese



This recipe combines Pickle Creek Blood Orange Thyme Infused Olive Oil and Apple Strudel Balsamic Vinegar with white cheddar and crisp apple to create a grilled cheese bursting with texture and flavor.

Rosemary Infused Olive Oil instead of Blood Orange Thyme is tasty too!



Apple Cheddar Grilled Cheese

Ingredients

- 2-3 Tbsp Pickle Creek Blood Orange Thyme Infused Olive Oil
- 1/2 apple
- 2 Tbsp Pickle Creek Apple Strudel Infused Balsamic Vinegar
- 4 slices sourdough bread
- 4 slices white cheddar cheese

Instructions

1. Slice the half of apple. Add apple slices and 2 Tbsp Apple Strudel Balsamic Vinegar to a small bowl and toss to coat the apple with the balsamic.
2. Heat a large skillet over medium heat. Add Blood Orange Thyme Olive Oil to coat the bottom of the skillet. Add 2 slices of bread. Layer each with 2 slices of white cheddar cheese and the sliced apple and cook until bread is golden brown, about 3 or 4 minutes.
3. Top each sandwich with another slice of bread and flip. Cook until bottom bread is golden brown and cheese is melted, another about 3 or 4 minutes or so. Enjoy!



Smoked Salmon Grilled Cheese



The first time I had this grilled cheese was for breakfast, but I would happily eat it any time of day. Featuring Pickle Creek Lemon Basil & Garlic Infused Olive Oil and Strawberry Basil Balsamic, this recipe hits all the right flavors!

Lemon Basil Balsamic in place of Strawberry Basil Balsamic is tasty too!



Smoked Salmon Grilled Cheese

Ingredients

- 1/4 c Pickle Creek Strawberry Basil Balsamic Vinegar
- 2-3 Tbsp Pickle Creek Lemon Basil & Garlic Infused Olive Oil
- 4 slices French or Italian bread
- 4 Tbsp cream cheese
- 4 slices thinly sliced smoked salmon

Instructions

1. Slowly heat 1/4 c Strawberry Basil Balsamic over low heat, stirring frequently until reduced by half.
2. Meanwhile, heat a large skillet over medium heat. Add Lemon Basil & Garlic Olive Oil to coat the bottom of the skillet.
3. Spread a thin layer of cream cheese on 4 slices of bread, using about 1 Tbsp of cheese per slice. Place 2 slices of bread in the skillet, cheese side up, and layer each with smoked salmon and drizzle with reduced balsamic. Top each sandwich with another slice of bread, this time cheese side down.
4. Cook for 6 min or so until outside bread is golden brown and cheese is melted, flipping the sandwiches halfway through. Enjoy!



Cranberry Walnut Grilled Cheese



This recipe featuring Pickle Creek Blood Orange Thyme Infused Olive Oil and Lavender Infused Balsamic Vinegar is a real treat! Sweet, tart, and savory, it satisfies all around!



Cranberry Walnut Grilled Cheese

Ingredients

- 4 slices sourdough bread
- 4 oz soft goat cheese
- 1/4 c dried cranberries
- 2 Tbsp walnuts, roughly chopped
- 2 Tbsp Pickle Creek Lavender Infused Balsamic Vinegar
- 2-3 Tbsp Pickle Creek Blood Orange Thyme Infused Olive Oil

Instructions

1. In a small bowl, mix together the goat cheese, dried cranberries, walnut pieces, and Lavender Balsamic Vinegar.
2. Heat a large skillet over medium heat. Add Blood Orange Thyme Olive Oil to coat the bottom of the skillet.
3. Spread the goat cheese mixture on 2 slices of bread. Place the bread into the skillet and cook until bread is golden brown, about 3-4 minutes.
4. Top each sandwich with another slice of bread and flip. Cook another 3-4 minutes until bottom bread is golden brown and cheese is melted. Enjoy!



Pizza Grilled Cheese



This family favorite features Pickle Creek Greek Oregano & Garlic Infused Olive Oil and Dried Garlic Powder in a fun twist on traditional grilled cheese!



Pizza Grilled Cheese

Ingredients

- 2-3 Tbsp Pickle Creek Greek Oregano & Garlic Infused Olive Oil
- 4 slices sourdough bread
- 1 c shredded mozzarella cheese
- 2 Tbsp grated Parmesan cheese
- 4 Tbsp pizza sauce
- 12 slices pepperoni
- 4 slices roasted red bell pepper (the kind from a jar)
- sprinkle of Italian seasoning
- sprinkle of dried garlic powder

Instructions

1. Heat a large skillet over medium heat. Add enough olive oil to coat the bottom of the skillet.
2. Lay 2 slices of bread in the skillet. Top each with mozzarella and Parmesan cheese, pepperoni, and roasted red bell pepper. Cook 3-4 min until bread is golden and cheese is melting.
3. Brush one side of 2 more slices of bread with pizza sauce and sprinkle with dried garlic powder and Italian seasoning. Place the bread on top of the sandwich halves in the skillet, and flip the sandwiches. Cook for 3-4 min more until the bottom bread turns golden brown and the cheese melts completely. Enjoy!



Blackberry Thyme Grilled Cheese



This fruity delight of a sandwich features Pickle Creek Blood Orange Thyme Olive Oil and a splash of Blueberry Lemon Thyme Balsamic. *Blackberry Ginger Balsamic in place of Blueberry Balsamic is tasty too!*



Blackberry Thyme Grilled Cheese

Ingredients

- 2-3 Tbsp Pickle Creek Blood Orange Thyme Infused Olive Oil
- 4 slices peasant bread (or similar bread)
- 2 ounces brie cheese, sliced
- 4 Tbsp blackberry preserves
- 1 tsp Pickle Creek Blueberry Lemon Thyme Infused Balsamic

Instructions

1. Heat a large skillet over medium heat. Add Blood Orange Thyme Olive Oil to coat the bottom of the skillet.
2. Mix blackberry preserves with Blueberry Lemon Thyme Balsamic. Spread blackberry preserve mixture on 2 pieces of bread. Layer sliced brie on top of blackberry preserves and cover with another piece of bread.
3. Place the sandwiches in the skillet and cook until bottom bread is golden brown, about 3-4 minutes. Flip sandwiches and cook another 3-4 minutes until bread is golden brown and cheese is melted. Enjoy!



Avocado Toast Grilled Cheese



This fun twist on a breakfast favorite pairs Pickle Creek Blood Orange Thyme Infused Olive Oil and Blueberry Lemon Thyme Infused Balsamic Vinegar in a sandwich that tastes amazing any time of the day!



Avocado Toast Grilled Cheese

Ingredients

- 2 eggs
- 2-3 Tbsp Pickle Creek Blood Orange Thyme Infused Olive Oil
- 4 slices sourdough bread
- 1 Tbsp Pickle Creek Blueberry Lemon Thyme Infused Balsamic Vinegar
- 1/2 avocado
- 4 slices Manchego cheese

Instructions

1. Heat 1 Tbsp Blood Orange Thyme Olive Oil in a large skillet over medium high heat. Add 2 eggs and cook until whites set; flip and continue to cook until done to over medium. Set aside.
2. Turn heat down to medium and add more Blood Orange Thyme Olive Oil to coat the bottom of the skillet.
3. Brush Blueberry Lemon Thyme Balsamic on 4 slices of bread. Place 2 slices of bread in the skillet, balsamic side up, and layer each with Manchego cheese. Smash avocado onto the balsamic side of the 2 other slices of bread and place in skillet avocado side up.
4. Cook for 5 min or so until bread is golden brown and cheese is melted. Add the 2 cooked eggs to the bread with melted cheese and put the 2 sandwiches together. Enjoy!



Roasted Veggie Grilled Cheese



Packed with healthy vegetables, this sandwich features Pickle Creek Greek Oregano & Garlic Infused Olive Oil and is not only delicious but also hearty and filling!



Roasted Veggie Grilled Cheese

Ingredients

- 1/4 c Pickle Creek Greek Oregano & Garlic Infused Olive Oil, divided
- 4 slices multigrain bread
- 1/2 zucchini
- 1/2 red bell pepper
- 1/2 red onion
- 1/2 c baby bell mushrooms

Instructions

1. Preheat oven to 350 degrees F. Slice zucchini, onion, pepper, and mushrooms. Toss veggies in Greek Oregano & Garlic Olive Oil until well coated with oil. Spread out in an even layer on a baking sheet and season with salt and pepper.
2. Bake 15 minutes, stir, and bake 10 min more, until veggies are tender. Set aside.
3. Heat a large skillet over medium heat. Add Greek Oregano & Garlic Olive Oil to coat the bottom of the skillet. Place 2 slices of bread in the skillet and top each with 1 slice each fontina and provolone cheese. Add 1/2 the roasted veggies to each sandwich.
4. Top each sandwich with a second slice of bread and cook 3-4 min, until bottom slice of bread is golden brown. Flip and cook for another 3-4 minutes, until the other side of the sandwich is golden brown and cheese is melted. Enjoy!



House of SOBS Grilled Cheese



This recipe featuring Pickle Creek Greek Oregano & Garlic Infused Olive Oil is one of the most interesting and delicious grilled cheese sandwiches I have ever tried!



House of SOBS Grilled Cheese

Ingredients

- 1/4 c Pickle Creek Greek Oregano & Garlic Infused Olive Oil, divided
- 1 whole sweet onion
- 4 slices sourdough bread
- 6-8 oz shredded jack cheese
- 1/2 c curtido
- applewood smoked salt
- freshly ground black pepper

Instructions

1. Thinly slice the sweet onion to prepare it for caramelization. Heat a large skillet over medium heat and add enough Greek Oregano & Garlic Olive Oil to coat the bottom of the pan (and then some). Add the sweet onions and saute, stirring frequently, for 10-15 min until thoroughly caramelized. Set aside.
2. Reduce the heat in skillet to medium low and add more Greek Oregano & Garlic Olive Oil to once again coat the bottom of the pan. Place 4 slices of sourdough bread in skillet and distribute shredded jack cheese among the 4 slices. Slowly cook until cheese is melted while keeping a close eye so as not to burn the bread.
3. While the cheese melts, add the caramelized onions on top of the cheese on 2 slices. Add the curtido to the other 2 slices and sprinkle with freshly ground pepper and the smoked salt. Put the 2 halves of each sandwich together to make 2 sandwiches. Enjoy!



Super Bowl Grilled Cheese



This zesty sandwich features Pickle Creek Roasted Garlic and Prairie Fire Olive Oil in a grilled cheese twist on a favorite game-day dip. *You can use Jalapeno Olive Oil in place of Prairie Fire and that's tasty too!*



Super Bowl Grilled Cheese

Ingredients

- 8 oz shredded cheddar cheese, divided
- 4 oz cream cheese
- 2 c cooked chicken breast
- 1/3 c buffalo sauce
- 1/2 c blue cheese dressing
- 1 carrot, chopped
- 1 stalk celery, chopped
- 1.5 Tbsp Pickle Creek Roasted Garlic Infused Olive Oil
- 1.5 Tbsp Pickle Creek Prairie Fire Infused Olive Oil
- 4 slices sourdough bread

Instructions

1. In a medium saucepan, mix together the cream cheese, 4 ounces of the shredded cheddar cheese, the buffalo sauce, and the blue cheese dressing. Heat over medium heat, stirring frequently, until cheese is melted.
2. While cheese melts, shred the cooked chicken (I use rotisserie chicken) and chop the carrot and celery. Once buffalo cheese sauce is melted, stir in the shredded chicken and let it heat through. Take the saucepan off the burner and stir in the carrots and celery. Set buffalo chicken mix aside.
3. Heat a large skillet over medium heat. Add equal parts Prairie Fire & Roasted Garlic Olive Oil to coat the bottom of the skillet. Place 2 pieces of bread in the skillet and top each with shredded cheddar cheese. Spoon buffalo chicken mix onto each sandwich and top with a slice of bread.
4. Let cook until golden brown, 3-4 minutes, flip, and cook for an additional 3-4 minutes until the other side is also golden brown and the cheddar is melty. Enjoy!



Lavender Blueberry Grilled Cheese



This sweet take on the grilled cheese features Pickle Creek Lavender Infused Balsamic Vinegar and Blood Orange Thyme Olive Oil in grilled cheese that could sub in for dessert!



Lavender Blueberry Grilled Cheese

Ingredients

- 1 c fresh blueberries
- 2 Tbsp Pickle Creek Lavender Infused Balsamic Vinegar
- 2 Tbsp sugar
- salt & black pepper
- 1/2 c mascarpone cheese
- 2-3 Tbsp Pickle Creek Blood Orange Thyme Infused Olive Oil
- 4 slices sourdough bread

Instructions

1. Use a fork to stir together blueberries, sugar, a pinch of salt and black pepper, and Lavender Balsamic. Mash the blueberries a bit as you stir. Set aside for 30 minutes or so to let the berries juice.
2. Heat a large skillet over medium heat. Add Blood Orange Thyme Olive Oil to coat the bottom of the skillet. Fold in the blueberries with the mascarpone. Spread the mixture on 2 slices of bread and place the bread in the skillet.
3. Cook until golden brown, 3-4 min. Top each sandwich with bread and flip. Cook another 3-4 min until bottom bread is golden brown and cheese is warm. Enjoy!



Caramelized Onion Grilled Cheese



This comforting, earthy, and soul-satisfying grilled cheese recipe features Pickle Creek Greek Roasted Garlic Infused Olive Oil.

Sage Mushroom & Garlic Olive Oil in place of Roasted Garlic is tasty too!



Caramelized Onion Grilled Cheese

Ingredients

- 1/4 c Pickle Creek Roasted Garlic Infused Olive Oil
- 1 whole sweet onion
- 4 slices sourdough bread
- 2 Tbsp Dijon mustard
- 6 oz Pasture pride sharp cheddar cheese
- 6 oz Pasture pride Monterey jack cheese
- 12 leaves fresh spinach

Instructions

1. Thinly slice the sweet onion to prepare it for caramelization. Heat a large skillet over medium heat and add enough Roasted Garlic Olive Oil to coat the bottom of the pan (and then some). Add the sweet onions and sauté, stirring frequently, for 10-15 min until thoroughly caramelized. Scoop out of skillet and set aside.
2. Add more Roasted Garlic Olive Oil to the skillet to once again coat the bottom of the pan. Spread Dijon mustard on 2 slices of sourdough bread and place in skillet mustard side up.
3. Top with a layer of cheddar cheese and then a layer of jack cheese. Follow with a layer of fresh spinach leaves and a layer of caramelized onion. Top with bread.
4. Cook 3-4 min until bottom side is golden brown, flip, and cook another 3-4 min until other side is golden brown and cheese is melted. Enjoy!



Valentine's Leftovers Grilled Cheese



Leftover strawberries and chocolate? Put them to good use in this awesome grilled cheese featuring Pickle Creek Strawberry Basil Infused Balsamic Vinegar and Blood Orange Thyme Olive Oil!



Valentine's Leftovers Grilled Cheese

Ingredients

- 1 lb fresh strawberries
- 2 Tbsp Pickle Creek Strawberry Basil Infused Balsamic Vinegar
- 2 Tbsp fresh orange juice
- 2 Tbsp sugar
- 2-3 Tbsp Pickle Creek Blood Orange Thyme Infused Olive Oil
- 4 slices French or sourdough bread
- 4 oz brie cheese, sliced
- 2 oz dark chocolate

Instructions

1. Core and quarter strawberries. Add strawberries, Strawberry Basil Balsamic, orange juice, and sugar to a large skillet. Simmer over medium heat about 15 minutes, until balsamic is reduced by half.
2. Heat a large skillet over medium-low heat. Add Blood Orange Thyme Olive Oil to coat the bottom of the skillet. Place 2 pieces of bread in the skillet, then layer each slice with brie, chocolate, and strawberries. Top with more bread.
3. Cook for 3-4 minutes until bottom bread is golden brown and the cheese has started to melt, then gently flip the sandwich and cook until the other side is golden. Serve immediately and enjoy!



Jalapeno Popper Grilled Cheese



This recipe features Pickle Creek Roasted Garlic Infused Olive Oil and Jalapeno Infused Olive Oil in one of the best grilled cheeses I've eaten!
Prairie Fire in place of Jalapeno Olive Oil is tasty too!



Jalapeno Popper Grilled Cheese

Ingredients

- 2-3 Tbsp Pickle Creek Roasted Garlic Infused Olive Oil
- 2 fresh jalapenos
- 4 slices bacon
- 2-3 Tbsp Pickle Creek Jalapeno Infused Olive Oil
- 4 slices Italian bread
- 2 Tbsp cream cheese
- 2 slices Monterrey jack cheese

Instructions

1. Cut the stems off the jalapenos and slice lengthwise. Remove the seeds. Toss in Roasted Garlic Olive Oil and season with salt and pepper. Place on one end of a baking sheet. Lay out bacon on the other end of the baking sheet. Place in an oven and heat to 400 degrees F. Cook the bacon and jalapenos at 400 F for 20 minutes or so, until bacon is crispy and jalapenos are tender from roasting.
2. Heat a large skillet over medium heat. Add Jalapeno Olive Oil to coat the bottom of the skillet. Spread cream cheese on 2 slices of bread and place the bread, cream cheese side up, in the skillet. Top with Monterrey jack, roasted jalapenos, and cooked bacon.
3. Finish with more bread and cook 3-4 min, until bottom bread is golden brown. Flip and cook for another 3-4 min, until the other side is also golden brown and cheese is melted. Enjoy!



Chicken Parmesan Grilled Cheese



This grilled cheese featuring Pickle Creek Greek Oregano & Garlic Infused Olive Oil make the most amazing lunch! It gives you all the flavor of a classic Italian dish in the tidy bite of sandwich!

Greek Basil & Garlic in place of Greek Oregano & Garlic is tasty too!



Chicken Parmesan Grilled Cheese

Ingredients

- 2-3 Tbsp Pickle Creek Greek Oregano & Garlic Infused Olive Oil
- 2 cooked chicken breast
- 4 slices Italian bread
- 5-6 Tbsp tomato sauce
- 2 slices fontina cheese
- 2 slices mozzarella cheese
- 2 Tbsp Parmesan cheese
- 6 fresh basil leaves

Instructions

1. Heat a large skillet over medium heat. Add Greek Oregano & Garlic Olive Oil to coat the bottom of the skillet.
2. Spread tomato sauce on 2 slices of bread and place the bread in the skillet. Add 1 slice each mozzarella and Fontina cheese and top with fresh basil leaves, cooked chicken breast, and a second slice of bread. Cook 3-4 min, until bottom bread is golden brown.
3. Flip the sandwiches. Spread more sauce on top of the flipped bread and sprinkle on Parmesan cheese. Cook for 3-4 min more, until bottom bread is also golden brown and Parmesan on top is melted. Enjoy!



Lobster Grilled Cheese



This decadent sandwich features Pickle Creek Lemon Basil & Garlic Infused Olive Oil.



Lobster Grilled Cheese

Ingredients

- 2-3 Tbsp Pickle Creek Lemon Basil & Garlic Infused Olive Oil
- 4 slices Italian bread
- 2 Tbsp mascarpone cheese
- 2 slices white cheddar cheese
- 6 fresh basil leaves
- 4 oz lobster meat

Instructions

1. Heat a large skillet over medium heat. Add Lemon Basil & Garlic Olive Oil to coat the bottom of the skillet.
2. Spread mascarpone cheese on 2 pieces of bread and then place the bread in the skillet. Layer each slice with white cheddar, fresh basil, and lobster. Top with more bread.
3. Cook 3-4 min until bottom bread is golden brown, flip the sandwich, and cook 3-4 min more until the other side is golden and cheese is melted. Enjoy!



Bacon, Pear & Raspberry Grilled Cheese



Use Pickle Creek Prairie Fire Olive Oil to make this sandwich super spicy, or blend in some Pickle Creek Roasted Garlic Olive Oil to make a milder version of this delicious grilled cheese.

Jalapeno Oil in place of Prairie Fire is tasty too!



Bacon, Pear & Raspberry Grilled Cheese

Ingredients

- 2-3 Tbsp Pickle Creek Prairie Fire Infused Olive Oil
- 4 slices bacon
- 1 whole pear
- 4 slices sourdough bread
- 2-3 Tbsp raspberry preserves
- 2 slices munster cheese

Instructions

1. Lay out 4 strips of bacon on a baking sheet. Place in oven and heat to 400 degrees F. Cook bacon for 20 minutes, until bacon is crispy and done.
2. While bacon cooks, halve the pears. Place in a small baking dish, cut side down, and add to the oven. Roast pears for 10 minutes or so, just to soften them a bit. Cut the pear into slices once it's out of the oven and cool enough to touch.
3. Heat a large skillet over medium heat. Add Prairie Fire Olive Oil to coat the bottom of the skillet (if you're not sure about using that much heat, use part Roasted Garlic and part Prairie Fire Olive Oil). Spread raspberry preserves on 2 slices of bread and place the bread, preserves side up, in the skillet. Top with Munster cheese, bacon, and pear.
4. Finish with more bread and cook 3-4 min, until bottom bread is golden brown. Flip and cook for another 3-4 min, until the other side is also golden brown and cheese is melted. Enjoy!



Pesto Grilled Cheese



This fast, easy, and tasty grilled cheese features Pickle Creek Genovese Basil & Roma Tomato Olive Oil
Greek Basil & Garlic in place of Genovese Basil & Roma Tomato is tasty too!



Pesto Grilled Cheese

Ingredients

- 2-3 Tbsp Pickle Creek Genovese Basil & Roma Tomato Infused Olive Oil
- 4 slices sourdough bread
- 2 slices mozzarella cheese
- 2 Tbsp Parmesan cheese
- 1 whole tomato
- 6 fresh basil leaves
- 2 handfuls arugula

Instructions

1. Heat a large skillet over medium heat. Add Genovese Basil & Roma Tomato Olive Oil to coat the bottom of the skillet.
2. Place 2 slices of bread in the skillet. Layer on mozzarella, tomato, Parmesan, fresh basil, and arugula.
3. Finish with more bread and cook 3-4 min, until bottom bread is golden brown. Flip and cook for another 3-4 min, until the other side is also golden brown and cheese is melted. Enjoy!



Monte Cristo Grilled Cheese



Pickle Creek Blood Orange Thyme Olive Oil and Strawberry Basil Balsamic Vinegar put a new twist on a lighter version of this classic sandwich. *Raspberry Lemon in place of Strawberry Basil Balsamic is tasty too!*



Monte Cristo Grilled Cheese

Ingredients

- 2-3 Tbsp Pickle Creek Blood Orange Thyme Infused Olive Oil
- 4 slices sourdough bread
- 2-3 Tbsp Pickle Creek Strawberry Basil Infused Balsamic Vinegar
- 6 slices deli ham
- 2 slices Gouda cheese
- powdered sugar

Instructions

1. Heat a large skillet over medium heat. Add Blood Orange Thyme Olive Oil to coat the bottom of the skillet.
2. Brush Strawberry Basil Balsamic Vinegar on 2 pieces of bread and place bread in skillet, balsamic side up. Layer each slice with ham and gouda. Brush 2 more slices with balsamic and place on sandwiches balsamic side down.
3. Cook 3-4 min until bottom bread is golden brown, flip the sandwich, and cook 3-4 min more until the other side is golden and cheese is melted. Dust with powdered sugar. Enjoy!



Hawaiian Pizza Grilled Cheese



Use Pickle Creek Prairie Fire Olive Oil to make this sandwich super spicy, or blend in some Roasted Garlic Olive Oil to make a milder version of this awesome grilled cheese that tastes like a cheesier and sweeter version of Hawaiian pizza!

Jalapeno Oil in place of Prairie Fire is tasty too!



Hawaiian Pizza Grilled Cheese

Ingredients

- 2-3 Tbsp Pickle Creek Prairie Fire Infused Olive Oil
- 4 slices sourdough bread
- 3 Tbsp crushed pineapple, well drained
- 3 Tbsp cream cheese
- 4 slices prosciutto
- 1/2 c Monterrey jack cheese
- 1/2 tsp dried oregano

Instructions

1. Heat a large skillet over medium heat. Add Prairie Fire Olive Oil to coat the bottom of the skillet (if you're not sure about using that much heat, use part Roasted Garlic and part Prairie Fire Olive Oil).
2. Stir together cream cheese and crushed pineapple and spread on 2 slices of bread. Place the bread, cream cheese side up, in the skillet. Top with prosciutto, jack cheese, and oregano.
3. Finish with more bread and cook 3-4 min, until bottom bread is golden brown. Flip and cook for another 3-4 min, until the other side is also golden brown and cheese is melted. Enjoy!



Mediterranean Grilled Cheese



This version of our beloved sandwich features Pickle Creek Greek Oregano & Garlic Infused Olive Oil and brightens and lightens the classic grilled cheese.



Mediterranean Grilled Cheese

Ingredients

- 2-3 Tbsp Pickle Creek Greek Oregano & Garlic Infused Olive Oil
- 4 slices sourdough bread
- 3-4 oz feta cheese, sliced
- 3 Tbsp kalamata olives, sliced
- 1 medium tomato, sliced
- 6-8 fresh spinach leaves

Instructions

1. A quick note about the feta cheese: At my local coop, I found feta in block form that I could kind of slice to make this sandwich and I think it worked well. So I recommend looking for a firmer block of feta that you can carefully slice rather than buying the crumbled feta. But you can also make the crumbled feta work in this sandwich if that's the only way you can find it.
2. Heat a large skillet over medium heat. Add Greek Oregano & Garlic Olive Oil to coat the bottom of the skillet. Place 2 slices of bread in the skillet and add a layer on feta cheese. Follow with sliced olives, sliced tomato, and spinach.
3. Finish with more bread and cook 3-4 min, until bottom bread is golden brown. Flip and cook for another 3-4 min, until the other side is also golden brown. Enjoy!



Vegan Grilled Cheese



This vegan take on a grilled cheese uses Pickle Creek Prairie Fire Olive Oil (or Pickle Creek Roasted Garlic Infused Olive Oil if you prefer a less spicy sandwich).

Jalapeno Oil in place of Prairie Fire is tasty too!



Vegan Grilled Cheese

Ingredients

- 2-3 Tbsp Pickle Creek Prairie Fire Infused Olive Oil
- 4 slices your favorite vegan bread
- 4 slices Follow Your Heart Dairy-Free Medium Cheddar Slices
- 4 oz BBQ jackfruit
- 1/2 c cabbage slaw

Instructions

1. I like to use prepackaged vegan BBQ jackfruit for this recipe (you can usually find packages of BBQ Jackfruit in the health foods section of your local grocery or in the vegetarian refrigerated section of your local coop). Add BBQ jackfruit to a small sauce pan. Heat on medium heat for 6-8 minutes, stirring frequently, until jackfruit is warmed through.
2. Heat a large skillet over medium heat. Add Prairie Fire Olive Oil to coat the bottom of the skillet. (If you're not sure about using that much heat, use part Roasted Garlic and part Prairie Fire or even all Roasted Garlic Olive Oil). Place 4 slices of bread in the skillet. Top 2 slices of the bread with 2 slices vegan cheese followed by a scoop of BBQ jackfruit. Divide the cabbage slaw equally between the other 2 slices of bread.
3. Cook for 3-4 minutes until bread is golden brown and cheddar slices are melted. Put the 2 halves of each sandwich together to make 2 sandwiches. Enjoy!



Dahi Toast-ish Grilled Cheese



This grilled cheese submission is based on the recipe from *Indian-ish* by Priya Krishna. The only difference is this recipe uses Roasted Garlic and Prairie Fire Infused Olive Oils in place of plain extra virgin olive oil. This sandwich is really delicious! If you like Indian food, definitely check out the cookbook as well!

Jalapeno Oil in place of Prairie Fire is tasty too!



Dahi Toast-ish Grilled Cheese

Ingredients

- 2 Tbsp Pickle Creek Roasted Garlic Infused Olive Oil
- 3/4 tsp black mustard seeds
- 12 fresh curry leaves
- 1/4 medium red onion, finely chopped
- 1 small Indian green or serrano pepper, finely chopped
- 1/2 c plain, low-fat Greek yogurt
- 1/4 c cilantro, finely chopped
- 1/2 tsp salt
- 1/4 tsp black pepper
- 2-3 Tbsp Pickle Creek Prairie Fire Infused Olive Oil
- 4 large slices sourdough bread
- cilantro chutney

Instructions

1. Heat 2 Tbsp Roasted Garlic oil in a small saucepan over low heat until just warm. Add mustard seeds and let cook for about 10 sec, then remove pan from heat and stir in curry leaves. Set aside.
2. Mix together onion, hot pepper, yogurt, cilantro, salt, and black pepper and spread yogurt mixture onto 2 slices of bread; top with the other 2 slices of bread.
3. Heat a large skillet over medium heat. Add Prairie Fire Olive Oil to coat the bottom of the skillet. (If you're not sure about using that much heat, use part Roasted Garlic and part Prairie Fire Olive Oil). Place the 2 sandwiches in the skillet and cook until bread is golden brown, 3-4 minutes. Flip and cook another 3-4 min, until the other side is also golden brown.
4. Plate the sandwiches. Drizzle with the curry leaf oil and serve with cilantro chutney. Enjoy!



Tomato Soup Dipper Grilled Cheese



This rich grilled cheese featuring Genovese Basil & Roma Tomato Infused Olive Oil is encrusted in crispy Parmesan cheese and makes the perfect cheesy crouton for your favorite tomato soup!



Tomato Soup Dipper Grilled Cheese

Ingredients

- 2-3 Tbsp Pickle Creek Genovese Basil & Roma Tomato Olive Oil
- 4 slices sourdough bread
- 2 Tbsp pesto
- 2 slices mozzarella cheese
- 2 slices provolone cheese
- 2-3 Tbsp mayonnaise
- 4 Tbsp grated Parmesan cheese

Instructions

1. Heat a large skillet over medium heat. Add Genovese Basil & Roma Tomato Olive Oil to coat the bottom of the skillet. Spread pesto evenly between 2 slices of bread. Layer each slice with mozzarella and provolone cheese, and top each sandwich with a second slice of bread.
2. Spread mayonnaise on the outside of each sandwich. Sprinkle freshly grated Parmesan cheese onto a plate and gently press the sandwiches in the cheese so that both sides of each sandwich are coated with Parmesan.
3. Place the sandwiches in the skillet and cook 3-4 min until the bottom bread is golden brown. Flip and cook for another 3-4 min, until the other side is also golden brown and cheese is melted. Serve with a warm bowl of tomato soup and enjoy!



Eggplant Stacker Grilled Cheese



If you like eggplant, you will love this grilled cheese recipe featuring Pickle Creek Lemon Basil & Garlic Infused Olive Oil and Pickle Creek Strawberry Basil Balsamic Vinegar!

Lemon Basil Balsamic in place of Strawberry Basil Balsamic is tasty too!



Eggplant Stacker Grilled Cheese

Ingredients

- 1/4 c Pickle Creek Lemon Basil & Garlic Infused Olive Oil
- 2 Tbsp Pickle Creek Strawberry Basil Balsamic Vinegar
- 1 small eggplant, sliced
- 1 medium tomato, sliced
- 4 slices mozzarella cheese
- salt and pepper

Instructions

1. Sprinkle salt on both sides of the eggplant slices. Let rest for 30 min. Preheat oven to 450 degrees F. Rinse the eggplant under cold water and dry thoroughly with paper towels. Rub Lemon Basil & Garlic Olive Oil on both sides of the eggplant slices and arrange them in a single layer on a baking sheet. Season with salt and pepper and bake 30 min or so until tender.
2. Heat a large skillet over medium heat. Add Lemon Basil & Garlic Olive Oil to coat the bottom of the skillet. Brush balsamic vinegar on 2 slices of bread and place the bread in the skillet, balsamic side up. Layer on mozzarella, tomato, and roasted eggplant.
3. Finish with more bread and cook 3-4 min, until bottom bread is golden brown. Flip and cook for another 3-4 min, until the other side is also golden brown and cheese is melted. Enjoy!