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Wicked Wine Stroll, Oct 18, 2014

“GRILLED CHEESE SOUP” AND “TOMATO SANDWICHES”

*Our mom never let us out to Trick or Treat until we had dinner—usually*

*Campbell’s Tomato Soup and grilled American cheese sandwiches on white bread.*

*As adults, our dinner choice is a flip-flopped version… Grilled Cheese Soup and*

*Tomato “Sandwiches.” Please enjoy our seasonal recipes!*

Soup

In a soup pot, saute for 5 minutes:

1 C chopped onion

1 T butter

Add, bring to a boil, reduce heat and simmer 10 minutes:

3 C vegetable or chicken broth

¾ C diced green chilies

2 cloves of minced garlic

In a saucepan, make a roux with:

6 T butter

6 T flour

5 C milk

Cook 10 minutes, or until thickened, stirring frequently. Gradually add white sauce to broth mixture.

Add the sauce to the broth in soup pot. Add to soup:

1 C diced tomatoes in juice

3 C grated Jalapeno Jack cheese

¼ t baking soda

Heat through. Season to taste with salt and pepper. Serve hot!! Yumm

Tomato “Sandwiches”

Slice baguette into rounds and toast in the oven 350\* for 8 minutes. Set aside. Slice roma tomatoes, and layer in a shallow dish. Season with salt and set aside for ½ hour. In a small bowl, whisk together ½ C pesto, 2 T red wine vinegar, and ½ C olive oil. Drain tomato juices into the pesto bowl and whisk together the mixture. Taste and adjust with more vinegar or olive oil. Pour mixture into a squeeze bottle.

When ready to serve, platter the crostini breads and squeeze pesto mixture over the bread. Top with tomato slices and garnish with fresh basil leaves. \*\*\*\*There you have it! Traditional Bruschetta, with a simple twist. When you bite into it, there is no spilling chopped tomato mixture all over your shirt!