



RECIPE

Peanut Butter & Jam Grilled Cheese Sandwiches

Recipe Created For	Main Ingredient
Panini Press and Square Skillet Grill	Bread
Cook Time	Serving Size
Over 2 hours	4

RECIPE NOTES

Can't decide between a grilled cheese or a PB&J sandwich for lunch? Both are classic sandwich options. But why not combine the bold flavours of a PB&J with the rich taste of a grilled cheese sandwich, and create the ultimate lunch option. This Peanut Butter and Jam Grilled Cheese Sandwich recipe is a culinary experience like none other, making it the perfect option for the indecisive sandwich eater. It combines raspberry-rose jam (yes, actual rose petals!) and creamy peanut butter with your choice of brie or cheddar. Bacon is also added to balance the sweetness of the jam and add that needed bite to the sandwich. To achieve the perfect grill marks, grill your sandwich using the Square Skillet Grill and Panini Press. Serve with extra raspberry-rose jam on the side and enjoy! Make sure to try this Peanut Butter and Jam Grilled Cheese Sandwich recipe for your next lunch craving. The recipes makes 4 sandwiches. For a single serving, adjust the portions accordingly. Here are all the ingredients you need and steps to follow before tackling this recipe.

INGREDIENTS

Raspberry-Rose Jam

- 1 cup (250 ml) sugar
- ¼ cup (60 ml) dried rose petals
- 4 cups (1 litre) fresh raspberries
- 1 tbsp (15 ml) lemon juice
- 1 tbsp (15 ml) honey

Sandwiches

- 8 thick slices sourdough or multigrain bread
- 2 tbsp (30 ml) salted butter, softened
- ¼ cup (60 ml) creamy natural or sweetened peanut butter, or more to taste
- 8 thick slices soft cheese (such as brie) or cheddar, or more to taste
- 8 thick slices bacon, cooked

INSTRUCTIONS

Raspberry-Rose Jam

Place a small plate in the freezer.

In a food processor, pulse the sugar and rose petals until reduced to a fine powder.

In a medium pot, combine 3 cups (750 ml) of the raspberries with the sugar mixture, lemon juice and honey. Mix well and let sit for 15 minutes.

Heat gently over medium heat, stirring occasionally, until a candy thermometer reads 220°F (104°C). Remove from the heat. Remove the plate from the freezer. Drop a very small amount of jam onto the chilled plate. If the jam does not set as it cools on the plate, continue to gently simmer the jam for a few minutes to thicken.

Off the heat, stir in the remaining raspberries. Transfer to a bowl and refrigerate until chilled.

Sandwiches

Heat a [Square Skillet Grill](#) over medium-high heat with a [Panini Press](#) set inside.

Lay the bread slices out on a work surface. Cover one side of each slice with the butter.

Flip the slices over and cover half of the slices with a generous layer of the cooled jam. Cover the remaining slices with the peanut butter.

Top the jam slices with the cheese, then the bacon. Close the sandwiches with the peanut butter slices.

Reduce the heat to medium. Grill two sandwiches at a time, using the hot Panini Press to gently press the sandwiches into the pan, until the cheese is melted and the bread is nicely golden, about 2 minutes on each side. Cut the sandwiches in half and serve with more jam, to taste.

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