

# Grilled Goat Cheese

with smoked salmon, tomato and avocado

Ingredients per Sandwich (multiply by however many you plan to make)

- 2 Slices Bread (Country White, Sourdough, or similar)
- 2 Slices from a Large Tomato, approx 1/4 inch thick
- 1/2 an Avocado, in 1/4 inch thick slices
- 1-2 Slices Smoked Salmon - enough to make a single layer on sandwich
- A smidgen of butter (approximately 1 tsp, more or less)

1. Melt butter, and with a pastry brush (or a spoon or a paintbrush) brush one side of both pieces of bread. Then brush the bottom of a medium non-stick skillet
2. Spread goat cheese on the non-buttered side of one of the pieces of bread. Place tomato slices on top of goat cheese, and sprinkle with salt to taste (but fairly generously). Top with other slice of bread, butter side out.
3. Turn your stove on to medium heat, and place sandwich in a pan. Grill, flipping every minute or so, until both sides are approximately the color of the sandwich you see above, and (more importantly) the cheese is smooth and melted and the tomatoes are warmed. If your bread is toasting too fast (faster than the cheese can melt) turn the heat down a little.
4. When the cheese is melted and the tomatoes are warm and the bread is toasty, remove from pan and put on a plate. Open, and place avocado on the side without goat cheese.
5. Place one layer of smoked salmon on top of the avocado, and close the sandwich.
6. Cut in half and enjoy the perfection.