



## SMOKEY BRISKET GRILLED CHEESE

The ultimate comfort food with a twist! This new take on a grilled cheese is the perfect menu addition with layers of smokey brisket, cheesy goodness and a touch of sweetness from our aloha brioche roll.

**Yield: 1**

### INGREDIENTS

2 Slices	Sharp cheddar cheese
1 Item	<b>RICH'S</b> ALOHA BRIOCHE BUN 4.25", SLICED (#23045)
6 oz	<b>RICH'S</b> SLICED SMOKED SEASONED BEEF BRISKET, 2 5-LB BAGS (#86301)
	Chipotle Mayo
	Caramelized red onion
2 Slices	Monterey Jack



### DIRECTIONS

- 1 Slice Roll and spread a thin layer of Chipotle mayo on both portions
- 2 Add a layer of cheddar cheese, followed by a layer of brisket (thinly sliced)
- 3 Then add the jack cheese, Caramelized Onion and add top portion of roll, press firmly so filling stays in place while cooking
- 4 Using a griddle or panini press lightly brush surface with oil. Let sandwich cook until golden brown and cheese begins oozing out
- 5 Remove from heat Cut and serve