



Blueberry Brie Grilled Cheese

Process

To make blueberry spread:

1. Combine blueberries, water, sugar, and salt in a small saucepan over medium heat. Bring to a simmer.
2. Remove about 1/4 cup of liquid, add to small bowl, and mix in cornstarch until it forms a slurry.
3. Add slurry back to the blueberry mixture and stir until combined. Let cook for 3-4 minutes, stirring occasionally or until mixture has reached a jam consistency. Remove from heat.

To make grilled cheese:

4. Once the blueberry spread has cooled to room temperature, heat skillet over medium heat.
5. Spread 3-4 tablespoons on one slice of sourdough bread. Place about 2 oz of sliced brie on top, and top with other slice of bread.
6. Butter both sides of bread and place in heated pan.
7. Cook 3-5 minutes per side, or until bread is golden.



Grilled Cheese Ingredients

- Sourdough bread
- Brie cheese, sliced (one standard wheel)
- **MicroDried® Blueberry Spread**
- 2 tablespoons butter

MicroDried Blueberry Spread

- 1 cup **MicroDried® HM Blueberries**
- 3/4 cup water
- 1/4 cup sugar
- 1 tablespoon cornstarch
- Pinch of salt