

# Sparkle Kitchen

## **Campfire Raspberry Basil Grilled Cheese Sandwiches**

(makes 4 sandwiches)

### **Ingredients**

8 slices of bread

several pats of softened butter

6 ounces raspberries ( $\frac{1}{2}$  pint)

$\frac{2}{3}$  pound brie

a handful of basil

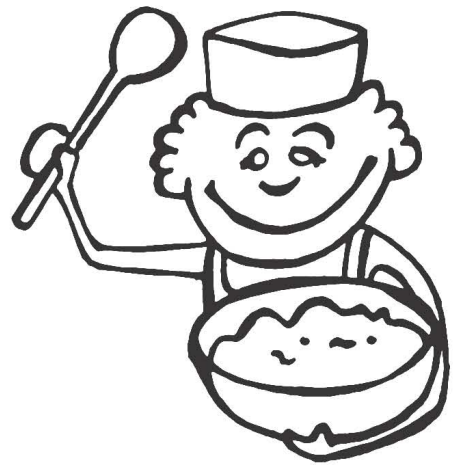
### **Directions**

Preheat your grill. Once you have lots of hot coals, slide most of them over to one side of the grill.

Generously butter one side of each slice of bread. Put four slices—butter side down—over the hot side of the grill and leave them there for 30-60 seconds. Quickly move them to the cool side of the grill, and distribute the cheese and raspberries evenly amongst them.

Toast the remaining four pieces of bread in the same manner. When they're finished, place them—toasted side up—on top of the melting cheese and raspberries, pressing down gently to get the sandwich to stick together.

Put the lid on your grill, and let the sandwiches cook for another minute or two, to get the cheese nice and gooey and smokey. Take the sandwiches off the grill when they're done to your liking. Lift off the tops to tuck a few pieces of basil into each sandwich, and cut them in half before serving.



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### **Grilled Edamame**

#### **Ingredients**

1 pound frozen edamame

1 tablespoon olive oil

½ teaspoon salt

#### **Directions**

In a large bowl, toss the edamame pods with the olive oil and salt. Pop them in a grill basket, and put them on the grill as you're pulling the grilled cheese sandwiches off.

Giving them a quick stir every 30 seconds or so, cook them until they're beginning to blister and blacken just the slightest bit. It should only take a few minutes.

Plate them up beside your grilled cheese, and enjoy them hot.