

Goopy White Cheddar Grilled Cheese with Peaches and Honey

Honey Peach White Cheddar Grilled Cheese: A Sweet-Savory Comfort Classic



TIME
20 min

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INGREDIENTS

4 slices artisan sourdough bread
1 cup white cheddar cheese, grated
1 ripe peach, thinly sliced
2 tbsp honey
2 tbsp butter

Ingredient Notes:

Bread: Sourdough is sturdy and flavorful, but you can use rustic Italian, whole wheat, or brioche for a sweeter edge.

Cheese: White cheddar is tangy and rich. Try goat cheese or brie for a creamier variation.

Peaches: Fresh, ripe peaches work best. In a pinch, drained canned peaches can do the job.

Honey: Use local or floral honey for added dimension.

DIRECTIONS

1. **Preheat:** Heat the skillet over medium heat.
2. **Assemble:** Lay out your bread slices. On two of them, layer grated white cheddar and thinly sliced peaches. Drizzle honey over the peach slices, then top with the remaining bread.
3. **Butter:** Spread butter on the outside of each sandwich slice.
4. **Grill:** Place the sandwiches in the skillet. Cook for 4-5 minutes per side, or until the bread is golden and the cheese is fully melted.
5. **Serve:** Let the sandwiches cool slightly, then slice in half. Serve warm and gooey.

SWAPS & NOTES

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Cheese : White cheddar is tangy and rich.

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Peaches : Fresh, ripe peaches work best.

TIPS FOR SUCCESS

Don't Rush the Heat : Medium heat is perfect for a crispy crust without burning.

Use Room Temp Butter for easy spreading and even browning.

Grate Your Own Cheese : It melts smoother than pre-shredded varieties.

Make it Fancy : Add fresh basil or arugula before grilling for a herby twist.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/goeey-white-cheddar-grilled-cheese-with-peaches-and-honey/>