

Grilled Cheese, Bacon and Subarashii Kudamono Asian Pear Sandwiches

By Chef Judy Joo
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Makes 2 sandwiches

Cheese mixture:

1/3 cup (75g) blue cheese such as gorgonzola
1/4 cup (60g) cream cheese
3/4 tsp (22g) Dijon mustard
1/3 cup (68g) walnuts, toasted, chopped

For the bread:

4 slices, about ½ inch, of good sour dough bread
2 Tbsp (40g) softened butter or mayonnaise
5 Tbsp (80g) Subarashii Kudamono Asian pear spread
1/2 of a medium Subarashii Kudamono Asian pear (155g), skin on, cored and cut into 1/8-inch thick slices
6 slices (80g) smoked thick sliced bacon, cooked until crispy
1 cup (15g) arugula

Steps:

Heat a large cast-iron pan or griddle over low heat.

In a medium bowl, mix together the blue cheese, cream cheese, mustard, and season with salt and pepper to taste, then stir in the chopped walnuts. Set aside.

Spread the outside of each bread slice with the butter, or mayonnaise. Place the slices on a flat surface, with the buttered side down, evenly divide the pear spread on each facing up side of the 4 slices of bread. Then divide the cheese mixture on top of one side for both sandwiches. After that, divide up the sliced pears and spread in a layer over the cheese mixture, and then top with 3 slices of the cooked bacon on each sandwich. Finally, divide up the fresh arugula and close the sandwich and press down.

Transfer the sandwiches on the heated cast iron pan. Press down to smash the sandwich down gently. Allow to cook slowly on low heat until the cheese melts and bread is brown. Flip the sandwich carefully, and brown the other side. Once both sides are brown and caramelized, about 4-5 mins each side, remove from the pan, cut and serve immediately.