

Grilled Cheese

Thursday, July 11, 2013

The Stamford Sweethearts



Before I dive in, let me just begin by saying how last weekend might have just been the most magical time of my life. My friends, Scott and Lauren were having their "love celebration" which was sort of like a wedding but only about 500 times better. 120 of us crazy kids (which included a ton of burners, of course) were camped out at the most eccentric barn that has ever existed in the entirety of the world. I'm serious. There were crystals hanging from all the trees, insane psychedelic paintings covering the walls, an abandoned corn silo that was perfect for **sneaking off** into. There hidden bonfires and luscious plant-filled labyrinths that led to giant animal skin throws and exotic pillows - all hidden in barren parts of the woods while over looking the greenest mountains you've ever seen.

As you could imagine, when you combine booze, dancing, and some questionable practices, it got pretty nuts. We were basically like little fairy hippie children running naked through the woods with total freedom and no restraints. When it got too hot, we'd run down to the creek and splash around in **crawfish-filled** waters. In the afternoons we'd take the dogs to go run in the cornfields (leashless of course) and by the time the **sun set**, we were dancing under the stars and gazing up and as they shot across the sky. I don't even know how to describe it besides saying how incredibly wondrous it was. The experience really just makes me want to **move out to the country** and forget about life in this stupid city. ~~I just need to find a boyfriend to drag out there with me first. (Boys?!?)~~

When it came time for feeding, I thought what better way to show my love for this super sweet couple than by helping to **feed the crew**. And as with all camping weddings (not sure how many of these actual exist) there was no running water or electricity so we made due with what we had and it the results were way better than I could have ever hoped for! We were very excited about that. But anyways, now that I'm back in an apartment that probably uses too much electricity, I wanted to make a sweet little sandwich to symbolize everything that I've experienced through these two happy people.

Lauren and Scott, you two are truly an inspiration to me and I hope that one day I can be in such a loving, trusting, and everlasting relationship as y'all have created for each other. So to symbolize L+S's dynamic here's what this sandwich has and holds FOREVER - For Lauren's quick wit, undying cleverness, and her unabashed truthfulness this tangy and sharp goat's brie does the trick. For Scott's unstoppable sweetness, fun-loving attitude, and childlike playfulness - apricots and blueberries. And to show their organic chemistry and natural bond - fresh basil leaves. Finally, to symbolize their mutual support and adoration for each other the slices of french bread hold everything together. It's basically just a super tasty love sandwich, guys.

Even if you don't know Lauren and Scott, which I'm guessing you don't, you can still appreciate and enjoy this super tasty sandwich that's perfect for a hot summer afternoon spent drinking spiked sweet tea.

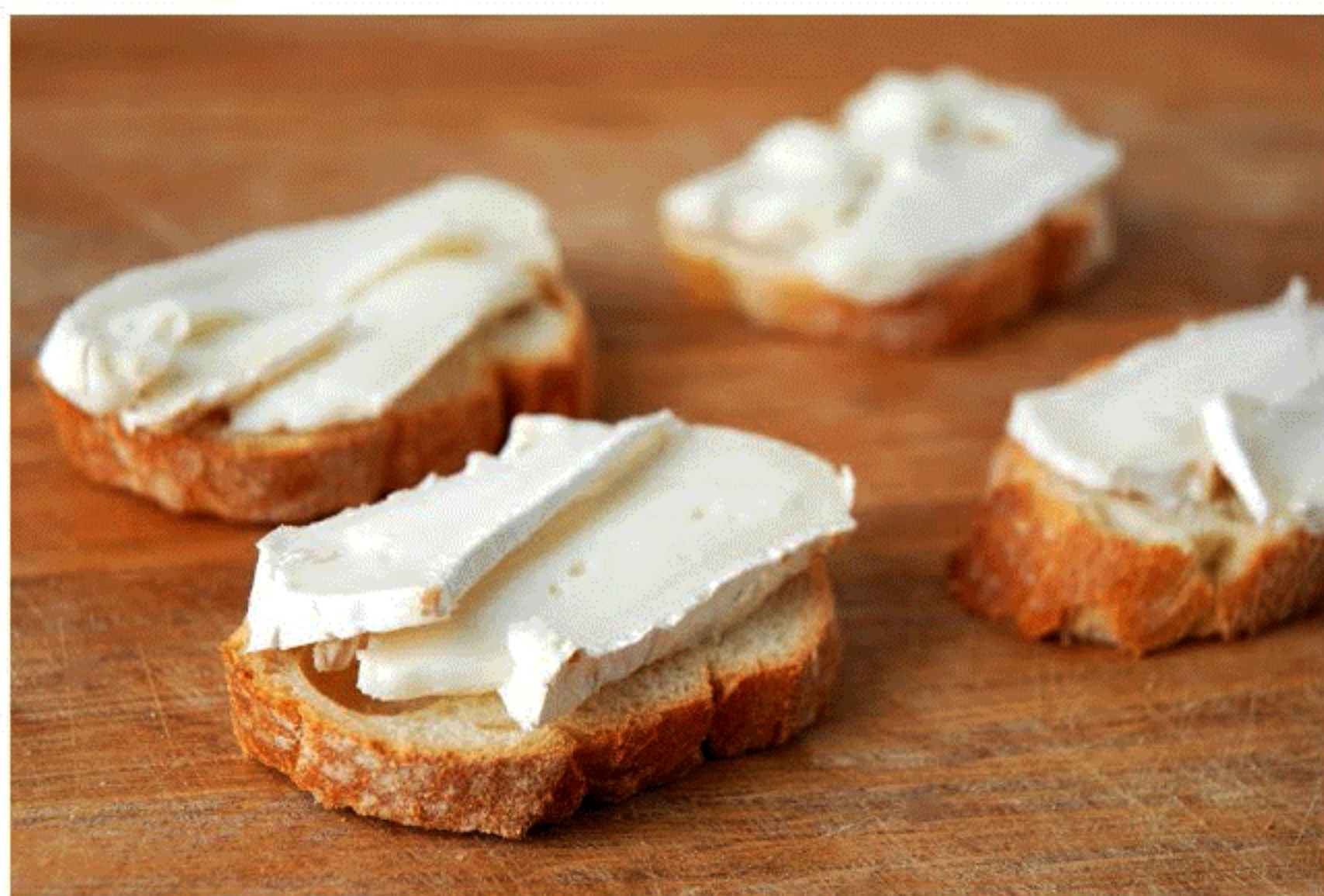
Here's what you'll need to make it:



Ingredients:

- goat brie
- basil
- apricots
- blueberries
- honey
- french bread, sliced thin
- salted butter

Like any good romance, start out by adding some tangy goats cheese to the mix. If you've never had goats brie - go buy some right now. **Straight from France**, it's got the creaminess that brie holds but instead of being rather mild, it's got a sharp, slightly sweet lemony floral finish that is amazing with fresh fruit. It's a match made in heaven... *sort of like two people i know!*



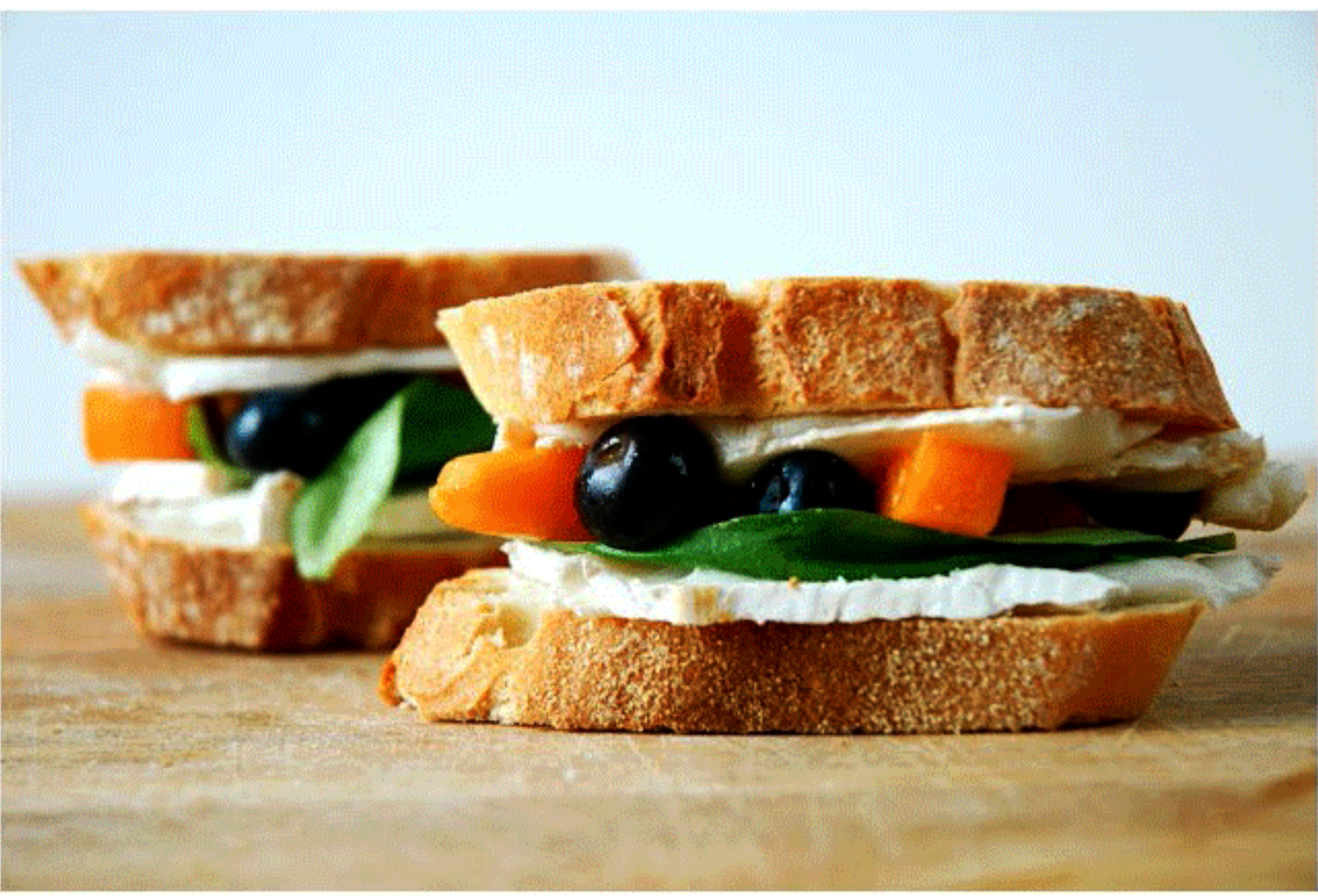
Next, add a basil leaf and if you can, make it so it's like a little cup. If not, no biggie, the cheese will hold everything together when it gets all melty and good.



Now add the fruit! Before I put them in here, I tossed 'em with a little bit of honey to bring out the sweetness just a little more. It probably didn't need it but I'm obsessed with tupelo honey so if there's ever an opportunity to use it, i will. ALWAYS AND FOREVER.



Then add another layer of goat brie and the other piece of bread and take a look at that finished product. So pretty, right?!



Here's the most important part - because goats brie melts super quickly, just like with any other type of brie, you'll want to turn your burner to medium high. After you butter both sides of the bread, you can add the sandwich and cook for a few minutes - watching carefully as it becomes crispy.

But be warned - you'll def want to keep your eyes on it because you don't want all the cheese to melt out and then have nothing left in the sandwich. That would be devastating. I might cry.



After it's all crispy and golden and delicious and you can't wait to grab it up and put it in your mouth as fast as humanly possible, resist those urgest and let it sit for a sec to tighten up.



Now that it's finished and I can't stop day dreaming about the incredible time that L+S gave us, I just want to say cheers to everyone and everything and all that good stuff. When you're with the right person, the world can be a magical place and that's really effing exciting. So Lauren and Scott, thank you for being amazing, loving, adorable, and inspirational. I hope you guys know how sweet it was for all of us to see. Oh, and I'm not crying I just got something in my eye,

xoxo,

GCS