

# Simple Blueberry Grilled Cheese

Servings: 4

Prep Time: 50 minutes

Cook Time: 15 minutes



## INGREDIENTS

### Homemade Blueberry Jam

- 6 1/2 cups fresh blueberries, coarsely chopped (about 5 pints)
- 1 package granulated fruit pectin for lower-sugar recipes
- 4 1/2 cups granulated sugar, divided
- Simple Blueberry Grilled Cheese
- 1/4 cup Homemade Blueberry Jam
- 8 slices sourdough bread
- 1 cup fresh blueberries

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- 1/4 cup Homemade Blueberry Jam
- 8 slices sourdough bread
- 1 cup fresh blueberries
- 1 cup shredded mozzarella cheese
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 2 tablespoons butter, at room temperature

## About This Recipe

The gold standard of comfort foods gets a boost of blue in this Blueberry Grilled Cheese. Blueberry jam and fresh blueberries team up for a double dose of sweet-tart flavor, paired with shredded mozzarella for a melty, yummy treat. For a little extra oomph, try Monterey Jack or aged Cheddar. Just a simple meal with a sophisticated twist you'll want to make over and over again! recommend making it a dessert, served on top of vanilla frozen yogurt.



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## INSTRUCTIONS

### Homemade Blueberry Jam

- 1 In a large saucepan, combine blueberries and 1/2 cup water. In a small bowl, stir together pectin and 1/4 cup of the sugar; stir into blueberry mixture. Bring to a rolling boil over high heat, stirring constantly.
- 2 Add remaining sugar all at once; return to a rolling boil. Boil for exactly 1 minute, stirring constantly. Remove from heat; skim off any foam. Let stand for about 30 minutes or until cool enough to handle.

### Simple Blueberry Grilled Cheese

- 1 Spread 1 tablespoon jam over each of 4 slices of bread; top with fresh blueberries and sprinkle with mozzarella. Cap with remaining bread. Butter outside slices of bread.
- 2 Heat a large skillet over medium heat; cook sandwiches in batches for 2 to 3 minutes per side or until bread is toasted and cheese melts.

### Recipe Tip

Remaining jam can be covered and refrigerated for up to 1 week.

