**Harissa Cedar Roasted Gouda Sweet Cranberry Reduction**

4 oz. Gouda cut into a wedge

1 tsp. harissa seasoning (below)

1 T. olive oil

1. Toss the gouda in the oil and the seasoning.
2. Grill under cover on a medium grill until fully swollen and colored, around 6 minutes.

**Harissa seasoning (Yields 1 Cup)**

3 T. ground cumin

3 T. ground coriander

4 T. Ground red chili

2 T. kosher salt

1 T. ground caraway

2 T. garlic powder

1 T. dried mint

1. Rub the ingredients together until very fine.
2. Store dry with a tight-fitting lid.

**Sweet Cranberry Reduction**

¼ C. dried cranberries

2 T. fine diced red onion

3 T. red wine vinegar

2 T. white sugar

1. Boil till jam like consistency and serve warm over the grilled cheese.

