

Brie and Pear Grilled Cheese Sandwich



2 tablespoons unsalted butter
2 slices sourdough bread
3 slices brie cheese

2 slices pears
1 pinch fresh thyme
honey for drizzling

Lightly butter one side of each slice of bread with 1 tablespoon of unsalted butter. The buttered side will be the outside of the sandwich.

Layer slices of brie cheese, sliced pear, thyme, and a drizzle of honey on the unbuttered side of one slice of bread. Top with the second slice of bread buttered side facing out.

Heat a small skillet over medium-low heat. Add the sandwich to the skillet and cook the first side for 2-3 minutes. Flip the sandwich over and cook the other side for 2-3 minutes or until the cheese is melted and the bread is golden and toasted. Remove the sandwich from the heat.

Serve