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## **Sweet & Spicy Peach & Brie GRILLED CHEESE**

**SERVES 4**

**ACTIVE TIME / 15 MIN**

**TOTAL TIME / 25 MIN**

I threw fruit into this sandwich because I liked the idea of a cheese plate smashed between two buttery slices of bread. (Go for plums or nectarines if a peach isn't within reach.) And while I love me some Brie, I may love the Thai sweet chili sauce even more. I use it up faster than A.1. sauce, which is . . . fast. I place bets with people and I take shots with it. Sometimes it is for no money. I just say, "Wanna bet I can do seven shots of A.1. sauce?" And they're like, "OK, how much?" And I'm like, "Nothing, I just want A.1. sauce." I like sweet chili even more than that.

5½ tablespoons butter, at room temperature

8 slices soft, pillowy white bread

½ cup Thai sweet chili sauce, plus more for dipping

½ red onion, thinly sliced

8 ounces cold Brie cheese, cut into 4 equal pieces (you can eat the rind if you want!)

1 juicy ripe peach, pitted and thinly sliced

Kosher salt

Spread one side of each slice of bread with about 2 teaspoons of the softened butter.

Arrange the bread, butter-side down, on a piece of parchment paper or a baking sheet. Spread 1 tablespoon of the Thai chili sauce on the unbuttered sides.

Layer 4 slices of the bread with some onion slices, a piece of the Brie, and a few peach slices. Season with salt. Set the other slices of bread, butter-side up, over the bottoms.

Heat a large skillet or griddle over medium-high heat for 2 to 3 minutes.

Add 2 of the sandwiches to the skillet and cook until the underside is golden and toasty and the cheese begins to melt, pressing down with a spatula or a sandwich press, 2 to 3



minutes. Flip the sandwiches and cook until the cheese melts and the underside is deep golden brown, another 2 to 3 minutes.

Wipe any burnt bits out of the pan with a paper towel and repeat with the remaining sandwiches.

