



I’ve never met anyone who didn’t love a Grilled Cheese. After all, it’s what our mother’s made us for lunch. It’s the first real “meal” we learn to make. It’s the perfect mid-night snack; kids love them and adults consider them a guilty pleasure.

The perfect grilled cheese is slightly salty, gooey, crisp, buttery and soothes all the rough edges of life.

I’ve learned a thing or two about grilled cheese over the years. Things like:

- Yes, in a pinch a hot iron makes a lovely grilled cheese.
- No, margarine is not, nor ever will be an acceptable substitute for butter when making a grilled cheese.
- A true grilled cheese must be a closed sandwich and grilled on both sides.
- Cheese must be the pri-

mary ingredient; other ingredients may be present, but the cheese must be front and center.

- Lastly, you may make grilled cheese in a skillet, flat -top, panini press, or waffle iron or even on a hot grill. You may NOT, however, bake or deep-fry a true grilled cheese.

Now that we’ve covered the bases, let’s move on to the details, first things first, the bread. Choose bread with a fine texture and few holes, (can’t have all the cheese dripping out). Choose bread slices that are not to thick. Most of us stumbled into the world of grilled cheese with white bread and American cheese slices. However, the preservatives in shelf-stable bread hinder the delicious toasty crust for the perfect grilled cheese. I stick with

bakery or homemade bread for my grilled cheeses.

A grilled cheese can’t exist without the cheese, but just any old cheese won’t work.

Cheese for a grilled cheese has to have just the right melting characteristics. Dry and crumbly fresh cheeses like goat won’t melt properly. Hard aged cheeses like Parmesan and some Cheddar’s will separate instead of melting. Classic American, young Cheddar, Swiss, Muenster, etc make lovely grilled cheese. If you do like the flavor of the non-melting cheese, treat the as an add-on and pair it with a cheese that melts well. Mozzarella and Parmesan make a lovely combination.

As far as cooking the grilled cheese, I prefer a Panini press. However, traditionally grilled cheese has been cooked in a skillet, set over low heat; don’t rush perfection.

While butter is the traditional choice for cooking, why not spread the outside of the bread with mayonnaise for a tangy-sweet surprise.

Extra-virgin olive oil, or even flavored olive oil to grill the sandwich would make a delicious surprise.

My new favorite grilled cheese is the Jalapeno Popper Grilled Cheese. I can’t think of anything else to say but “You’re welcome.”

Jalapeno Popper Grilled Cheese
Yield: 3 sandwiches
6 large jalapeno peppers
4 ounces of cream cheese, softened
4 green onions, chopped,
pinch of black pepper
3 deli slices of Colby-jack cheese
6 slices of sourdough bread
butter for grilling

Roast the jalapenos over an open flame or under the broiler until all sides are charred and blackened; transfer to a paper bag, close the top and steam the peppers for 10 minutes. Remove the charred skin, split the peppers and remove the seeds and membrane; chop the peppers. In a small bowl, combine the cream cheese, chopped onion and black pepper. Spread the cream cheese mixture onto three of the bread slices; divide the chopped peppers among the three slices of bread and top with the Colby-jack slices. Top with the remaining bread.

Grill in a buttered skillet on low heat, or on a Panini press, until golden brown on both sides.

It wouldn’t be a bad idea to add a slice or two of bacon.

Grilled Ham and Muenster on a Pretzel, all that’s missing is a beer!

Grilled Ham and Muenster on a Pretzel
Yield: 3 sandwiches
German mustard
3 frozen pretzels, thawed and sliced, salt reserved
6 slices of Black Forest Ham
3 slices of Muenster cheese
butter for grilling

Generously spread mustard on inside of the pretzels. Place a slice of ham on the



Turn your ordinary grilled cheese into something special by adding ham and using a soft pretzel for bread.
(Photo by May Vokaty)

bottom half of each pretzel; top with a slice of cheese and top with another slice of ham. Make sure the cheese is sandwiched between two slices of ham so it won’t dribble out of the pretzel holes. Grill in a buttered skillet set on low heat, or on a Panini press until the cheese has melted and the sandwich is hot. Sprinkle with the reserved pretzel salt and serve with mustard for dipping.

Grilled cheese for dessert? Why not!

Strawberry Grilled Cheese
Yield: 2 sandwiches
1 pint of strawberries
2 teaspoons balsamic vinegar
½ cup sugar
½ cup mascarpone or cream cheese, softened
1 teaspoon vanilla extract
Zest of 1 lemon
4 slices of brioche or challah
Butter for grilling
Powdered sugar for garnish

Wash and hull the strawberries; slice four of the larger berries and set aside. Cut the remaining berries

into a large dice and place in a small saucepan. Stir in the balsamic vinegar and ¼ cup of sugar. Bring to a simmer over medium heat; cook for 5 minutes, stirring frequently or until the strawberries begin to break down. Remove from the heat; cool to room temperature and chill until ready to use. Mix the cheese with the remaining ¼ cup of sugar, vanilla extract and lemon zest; set aside. Spread each side of each slice of bread with a layer of the cheese mixture On 2 slices of bread, top the cream cheese mixture 1-2 tablespoons of the strawberry compote. Top with the remaining 2 slices of bread. Grill in a buttered skillet, set over medium heat until golden brown on both sides. Allow to cool slightly, then dust with powdered sugar and serve.


**May Killebrew Vokaty is a Holmes County native and an award winning food columnist who writes for The Voice of Blythewood and Fairfield County in South Carolina.*

Goodman-Pickens Elementary announces honor roll students

Principal’s List (All A’s)	Kindergarten: Abigail
Kindergarten: Shayla	Day, Malasjia Lowe, My-
Adams, Wynter Barnes,	asia Lowe, Bradley Lockett,
Dominique Brown, Maleah	Kay’lee March, Jaquavion
Chambers, Chloe Clark, Ian	Martin, Brooklyn Moore,
Coffey, Warren Cole Jr., Sa-	Azariah Nelson, NaMarcus
marian Coleman, Ma’lasia	Wilcox, Sha’teriqa Williams
Jenkins, Madelyn Jordan,	First Grade: Khaleesi
Jakobie Lacey, Teairo Lewis,	Brown, Kayden Coffey,
D’asia Oliver, Raven Rob-	Kristiana Davis, Kristiuna
erts, Taylor Smart, Landon	Davis, Madisyn Jenkins,
Taylor, Derrious Waters and	Demarcus Jones Jr., Aus-
Imani Williams.	tin Mosley, Fredrick Parks
First Grade: Mariah Ander-	Jr., Javarius Primer, Kaleb
son, Khloe Andrews, Tyrell	Primer, Zy’Marion Wil-
Bennett, Kaycee Blanden,	liams, McKinley Winston
Akiyah Clayton, Catelynn	Jr. Second Grade: Martavi-
Crayton, Jaymykle Edwards,	ous April, Omarion Fletcher,
Curtis Gibson Jr., Dana Har-	Kayli Griffin, Makhiryn Hay-
rington, Journey Haymon,	mon, Keno Johnson, Katelyn
Darius Johnson, De’Ryshia	Lewis, Shakira Loyd, Ma-
Jones, Da’Ayvion Kyser,	dyson Mosley, Jaden Oli-
Da’Vion Reasor, Jakeirra	ver, Martaevion Primer and
Wilcox and Tionna Wil-	Shariya Riley.
liams.	Third Grade: Ashton Davis
Second Grade: Kylie	and Dekeriyah Wade.
Boyd, Kalynn Bullock, Aeri-	Fourth Grade: Ra’kiyah
al Craft, Jakobe Evans, Ivyo-	Garvis, Ariel Groves, Devon-
na Garland, Darrius Hudson,	ta Hodges, Madison Keith,
Taylor Manning, Aniyah	Skylar Norwood, Trashawna
McCullum, Jullian Moore,	Palmer and Na’Kayla Vana-
Javion Parks and Aubree	rsdale.
Southern.	Fifth Grade: Jayla Cham-
Fifth Grade: Kelsi An-	bers, Tamell Jacobs, Alexan-
drews and Clydarious Parks.	der Thompson and Brandon
Honor Roll List (A & B)	Washington.




On Monday, October 29, Guiding Light Church of God in Christ of Lexington, donated four new saxophones to the Holmes County Central High School Band. The generous contribution will allow more students to participate in the band and experience related opportunities. Pictured above (from left): Percy Stephens, band director; Willie Hodges, pastor of Guiding Light Church of God in Christ, and Stephen Mathis, band director. Christie Randle (not pictured) serves as the president of the band booster club.
(Photo submitted)



THE AMERICAN LEGION
and the Holmes County Herald

*join in saluting our military veterans of all eras and branches
this November 11 - and every day. Thank you for serving
America with honor, courage and commitment.*

Veterans Day 2018

 www.legion.org