

GOTHAM

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Grown-Up Grilled Cheese

New York chefs reinvent the cafeteria classic for National Grilled Cheese Day.



From Antica Pesa chef Simone Panella's deep-fried mozzarella and anchovy sandwich to Bagatelle NY chef Romuald Jung's beef short rib grilled cheese, these gourmet riffs on a childhood classic are worth a try this National Grilled Cheese Day.

Short Rib Grilled Cheese

Recipe by executive chef Romuald Jung, Bagatelle NY

2 slices Pullman loaf white bread
2 ounces smoked mozzarella, sliced
4 pieces tomato confit
1 four-ounce slice beef short rib
2 ounces canola oil

Layer mozzarella, beef short rib, and tomato confit between two slices of bread. Heat a non-stick pan with canola oil and sear until golden brown.