

# ROCK CREEK SPECIAL

(Serves 2)

## Ingredients

- 4 slices of good quality sourdough bread
- 1 large or 2 small tomatoes, sliced
- 4-6 Whole Ortega Chilies sliced open
- 4-6 Jack Cheese slices
- Butter, softened and Mayonnaise (homemade even better)

## Directions

The amount of ingredients will depend upon the size of the bread. Spread what will be the outsides of the bread slices with some softened butter and a little mayo. On two of the inside sides of the bread place the Jack cheese slices to cover, followed by the Ortega chilies and the tomatoes. Heat a skillet (or 2) or a griddle over medium heat and place all of the slices buttered side down and toast until lightly brown. Cover the slices with the other ingredients with the other two slices, and let it brown further on one side. As the cheese begins to melt, flip over the two sandwiches and continue toasting until well browned.

Remove the sandwiches from the pan and slice each in half immediately. Serve with mustard (of choice) and dill pickle chips if desired. This recipe may be increased proportionally.