



Rosemary Johnson's recipe for a grilled cheese sandwich:

- Ingredients:**
2 slices rye or sourdough bread
4 slices of bacon
4 slices of tomato
2 slices provolone cheese (may need more if bread is large)
2 slices chipotle jack cheese (may need more if bread is large)
1 tablespoon bacon jam
1 tablespoon mayonnaise
1/2 cup grated cheddar cheese

- Steps:**
Prepare bacon jam in advance. Bake bacon slices on a foil lined pan in the oven at 375 degrees for about 20 minutes or until crisp. Remove and drain on paper towel.
Coat the outside of the bread slices with mayonnaise. Heat a non-stick skillet. Pile 1/4 cup grated cheese in skillet. Place one slice of bread, mayo-side down on the grated cheese. Layer with chipotle jack cheese in two layers thick, bacon jam and remaining cheese. Top with the second slice of bread, with mayo side up.
Cover skillet with a lid and cook for about two minutes until grated cheese crisps on the bottom. Lift sandwich and place 1/4 cup grated cheese in skillet and replace sandwich on the cheese with the cooked side up. Cover and cook for about one minute until the grated cheese crisps. Remove from the pan. Open sandwich and place bacon and tomato in the sandwich and close.

- Bacon jam:**
1 pound bacon
2 large onions
4 cloves garlic
1/4 cup brown sugar
1/4 cup sherry or sweet wine
1/2 teaspoon thyme
1/4 teaspoon fresh cracked pepper
1/2 cup water
2 teaspoons balsamic vinegar

- Bake bacon slices on a foil lined pan in the oven at 375 degrees for about 20 minutes or until crisp. Remove and drain on paper towel. Chop finely.
Quarter and thinly slice the onion. Finely chop the garlic. Sauté the onion in a little olive oil until it starts to caramelize. Add garlic and finish cooking to caramelize stage. Add remaining ingredients including chopped bacon, except vinegar. Cook until most of the liquid is gone. Remove from heat and add balsamic vinegar. Serve on sandwiches and meats.

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The contest's top three winners will receive a gift certificate to either The Logger or Trina & Ron's Place. Gift cards are funded through a grant by Northwest Oregon Works and Oregon Coast Today.
Tied for first place is Debra Twombly, of Astoria, and Ramona Ulbricht, of Ocean Park, Washington. In third place is Rosemary Johnson, of Astoria.
Twombly's dish is a homemade country omelet, with ingredients sourced from her garden in Brownsmead.
Ulbricht's recipe is a sweet dish called 'smudgies,' which features chocolate, sprinkles and fun.
Johnson's recipe is for a homemade grilled cheese sandwich, with a twist. Added to her dish is tomato and bacon.
To view all of the submitted recipes, visit coastweekend.com. Thanks to all who participated.



Marilyn Strange's shrimp cakes and lemon aioli.



Joshua Colby's dish is cioppino.



Nicole Wager's 'arugalesto.'



Amulya Devipryam's berry smoothie.



Lois Barnum's spring asparagus quiche.



Dan Decker's Korean barbecue ribs.



Kristin Mackley's chicken and cheese tortellini.



Mary Olson's cinnamon rolls.



Vicki Carter's strawberry pretzel salad.