



## Bramley And Bacon Buttie

 **Preparation time:** 5 mins

 **Cooking time:** 10 mins

 **Serves:** 2

### **Ingredients**

1 tsp vegetable oil  
6 rashers back bacon  
1 Bramley Apple, quartered, cored and sliced  
4 slices thick white bread  
Butter for spreading  
25g Stilton or similar blue cheese, crumbled

1. Heat the oil in a non-stick frying pan, add the bacon and cook over a medium heat for 6-7mins, turning once until golden and crisp. Transfer to a plate and keep warm.
2. Add the Bramley apple slices to the pan and sauté over a medium heat for 3mins or until tender and golden. Remove from the heat.
3. Butter the bread and top two slices with the bacon and apples. Crumble over the Stilton and top with the remaining slices of bread. Cut in half and serve.

