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# ShortList

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EVERY THURSDAY



THE SOFTSHELL  
SRIRACHA CRAB SALAD  
BY RICK PANESAR,  
2 FINGERS

*The quest for  
the ultimate sandwich*



# The Drunken Baron Cheese Melt

AS CREATED BY MATHEW CARVER, FOUNDER OF THE CHEESE TRUCK

## The ingredients

- 2 slices of thick sourdough bread
- 120g Baron Bigod cheese
- 2 rashers of sweetcure bacon, fried
- 30g salted butter
- 1 large onion, sliced
- 1 shot of bourbon
- 1 tbsp honey

## The intel

"Look in my bag before I set off for home after any late shift, and you'll likely find a wedge of Baron Bigod – a Suffolk raw-milk brie style that's one of my favourite British cheeses right now, and the decadent showstopper in my get-in-late-from-work medicine. It's perfect with the sneaky whiskey-honey onions that I first encountered in the States. Wanna

make it? Caramelize your onions in butter before drizzling over your honey and whiskey, and cook off. Butter the outside of your sourdough, lay your cheese inside so it covers every inch of the bread and add the onions and bacon. Bring a large frying pan to a medium heat and add the sandwich, butter-side down, until the bread is golden and the cheese is gooey."



## SALIVATE OVER THESE SANDWICH 'GRAMS

MOUTH-WATERING BREAD-BASED ACCOUNTS TO FOLLOW RIGHT NOW



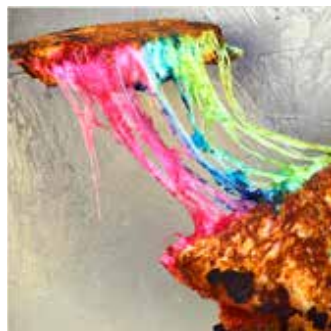
### @sandwichamerica

Founded by world food champion Jennifer Daskevich, the account reposts the best of the best from users in its foodie hall of fame. God. Bless. America.



### @the.xandwich

Alex Fletcher has devoted his life to critiquing sandwiches. He dissects the bread and fillings, and includes a rating out of 10. To date, 12 have snagged the coveted 10/10.



### @grill\_my\_cheese

Grill My Cheese, a lunchtime stall on London's Leather Lane, is responsible for bringing rainbow grilled cheese to the capital. Carb load on its Insta account and you'll soon be melting.