

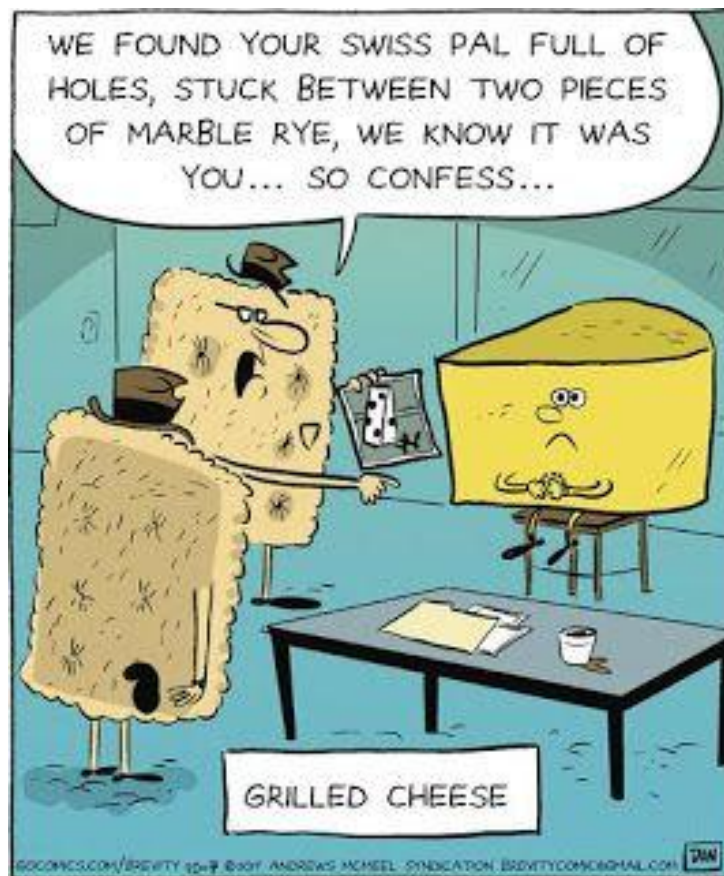
# Troop 344



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## Introduction

The grilled cheese sandwich is a classic. Perfectly melted and oozy cheese, sandwiched between two golden, crisp, buttery slices of bread — it's simple, comforting, and utterly timeless. It's one of the first things we learn to cook, and one we carry with us through the years. It's just bread, cheese, and butter, right? Wrong! There's an art to making a perfect grilled cheese sandwich.

Here are five mistakes to avoid when making grilled cheese

1. Not using enough fat to coat the bread. Part of what makes this sandwich so wonderful is the buttery crisp and crunch that comes from toasted bread. When not enough butter or mayo is used to coat the bread, it comes out dry and can toast unevenly. Try a mixture of butter and mayonnaise. The mayonnaise raises the smoking temperature, so you can cook it better. If you've got a lot of stuff inside, it allows it to get nice and hot, and it makes it a little crisper. You want butter because of the butter flavor. Then just cook it nice and slow.
2. Adding too much cheese. I know, right — is there really such a thing? But yes, when it comes to grilled cheese, there is such a thing as too much cheese. And when it happens, your sandwich goes from being delightfully melty with little oozes of cheese, to unevenly cooked cheese spilling out the sides of the bread in greasy gobs. It's not appetizing or enjoyable. Follow this tip: This classic sandwich is all about finding just the right balance of toasty bread and melted cheese. Stick with a generous 1/4 cup to 1/3 cup of cheese, and you'll be on your way to grilled cheese perfection.
3. Slicing the cheese too thick. When sliced too thick, the cheese simply won't cook all the way through, which means you won't get that oozy, melty goodness you have your heart set on. Thinly sliced cheese is a good start, but there's still a better method, grated cheese. It melts more evenly and quickly than slices, and you're guaranteed to have just the right balance of toasted bread and melted cheese.
4. Using cheese that doesn't melt well. When it comes to the grilled cheese sandwich, not all cheese is created equal. Some varieties were practically made for grilled cheese, while others don't quite work for this sandwich. Avoid using hard, aged cheeses — like Parmesan or Pecorino — or dry, crumbly cheeses — like goat or feta. While delicious on their own, they don't melt well and won't give you the oozy cheese that makes this sandwich. Use a cheese with good melting qualities, like American, Swiss, Monterey Jack, cheddar, or Fontina.
5. Cooking with the heat too high. It might be hard to accept, but a good grilled cheese requires patience. So resist turning the dial to high heat; it won't cook your sandwich faster. Instead you'll end up with burnt bread outside and unmelted, undercooked cheese inside. Low and slow is the secret to a perfectly cooked grilled cheese sandwich. Keep the stovetop dial set between low and medium heat for an even and well-cooked sandwich.

## **Antipasto Grilled Cheese**

4 Servings

### **Ingredients**

- 4 Tbsp butter, softened, divided
- 1 tsp dried oregano
- 1 tsp garlic powder
- 8 slices sourdough bread
- 1/4 lb deli sliced ham
- 2 cup shredded mozzarella
- 1/2 cup chopped artichoke hearts
- 1/2 cup sliced pitted black olives
- 1/2 cup pepperoni
- 1/2 cup sliced mild banana peppers

### **Instructions**

1. Spread about ½ tablespoon butter onto one side of a slice of bread and sprinkle with a small pinch each of oregano and garlic powder. Place bread butter side-down on a clean working surface, then top with about a 1/4 each of ham, mozzarella, artichokes, olives, pepperoni, and banana peppers.
2. Spread another ½ tablespoon butter onto a second slice of bread and sprinkle with oregano and garlic powder. Place bread butter-side up on top of sandwich. Repeat to make 4 sandwiches.
3. Heat a large skillet over medium heat. Place 1 to 2 sandwiches in skillet and cook until the bottom slice of bread is golden and the cheese is starting to melt, about 4 minutes. Carefully flip sandwich and cook until golden underneath, about 4 minutes more. Repeat with remaining sandwiches. Serve immediately.

## **A Very Gouda Grilled Cheese**

2 Servings

### **Ingredients**

- 4 slices bread
- 2 tsp berry jam
- 6 oz mild gouda cheese, sliced thinly
- 6 thin slices prosciutto
- half an apple, sliced thinly
- handful arugula
- butter, for frying

### **Instructions**

1. Preheat a cast iron pan over medium heat.
2. Spread the jam in a thin layer over two pieces of bread.
3. Layer the cheese, prosciutto, apple, and arugula over the jam. Close each sandwich with a piece of bread and butter both sides. Fry for 2-3 minutes on each side, or until the cheese has melted.

## **Bacon, Lettuce and Tomato Grilled Cheese Sandwich #1**

1 Serving

### **Ingredients**

- 2 slices egg bread
- 4 slices cheddar cheese
- 1-2 slices Swiss
- 4 slices cooked bacon
- 2 slices tomato
- 1 tablespoon butter

### **Instructions**

1. Spread butter on one side of each slice of bread. Layer 2 slices cheddar on top of bread, then bacon slices, then Swiss cheese, then tomato and finally the remaining slices of cheese. Place bread buttered side down in a fry pan over medium-high heat. Cover with lid and let cook for 3-4 minutes or until golden.
2. Reduce heat to medium and flip sandwich to other side and cook for 2-3 minutes or until bread is toasty golden and cheese has melted. The second side will cook faster than the first so watch carefully.
3. Cut in half and enjoy with homemade tomato soup!

## **Bacon, Lettuce and Tomato Grilled Cheese Sandwich #2**

1 Serving

### **Ingredients**

- 2 slices white bread
- 2 - 3 tablespoons butter or margarine
- 4 slices American Cheese Singles
- sliced pieces of tomato
- 4 slices bacon, cooked
- 2 pieces of lettuce
- 4-5 thinly

### **Instructions**

1. Cook bacon in oven
2. Soften butter in microwave about 10 seconds
3. Brush butter on 2 sides of bread
4. Add 2 slices of cheese
5. Add filling ingredients - bacon, lettuce and tomato
6. Top with 2 more slices of cheese
7. Top with bread, buttered side up
8. Heat skillet or griddle, place sandwich buttered side down
9. Butter top piece of bread
10. Place saucepan on top of sandwich to add a little weight so the sandwiches ingredients combine and the cheese melts
11. Cook until brown, flip and cook until brown
12. Serve immediately

## **Bacon Pepperjack Grilled Cheese**

1 Serving

### **Ingredients**

- 2 slices sourdough bread
- Butter
- 3 slices pepperjack cheese
- 2 slices bacon

### **Instructions**

1. Cook bacon
2. Coat one side of both slices of sourdough bread with butter
3. Place one slice of bread butter side down in a frying pan
4. Add two slices of Pepperjack cheese
5. Break bacon slices both in half so you have 4 smaller slices
6. Add bacon to sandwich
7. Add another slice of Pepperjack cheese
8. Place the other slice of sourdough bread butter side up onto the sandwich
9. Cook on medium until slightly brown
10. Flip
11. Cook the other side on medium until slightly brown

## **BBQ Chicken Grilled Cheese Sandwich**

1 Serving

### **Ingredients**

- 2 slices of thick cut, Italian white bread
- 1 Tbsp butter (softened)
- 2 slices of sharp cheddar cheese
- 2 slices of smoked gouda
- 2 Tbsp BBQ sauce
- 2 Tbsp sliced red onion
- 1 tsp chopped cilantro
- 1/2 cup chopped cooked chicken breast

### **Instructions**

1. Heat a skillet over medium heat.
2. Use the butter to spread on the two slices of bread. Layer the sandwich like this: bread, sharp cheddar, chicken, red onion, cilantro, BBQ sauce, smoked gouda, bread.
3. Place sandwich (butter side down) onto the hot skillet and use the back of spatula to press the sandwich down gently. Let cook for 1-2 minutes or until the bread is nicely toasted.
4. Use the spatula to carefully flip the sandwich over and toast for an additional 1-2 minutes.

## **Buffalo Chicken Grilled Cheese Sandwiches**

4 Servings

### **Ingredients**

- 2 large boneless skinless chicken breasts, cooked and shredded
- 1/3 cup buffalo sauce
- 8 slices cheddar cheese
- 8 slices bread
- 2-3 tablespoons butter, at room temperature

### **Instructions**

1. In a bowl, combine shredded chicken with buffalo sauce.
2. Spread butter on one side of each slice of bread.
3. On unbuttered side of four slices, place 1/4 of the chicken.
4. Top chicken with 2 slices of cheese, then remaining slices of bread, buttered side up.
5. Heat a large skillet over medium heat.
6. Place sandwiches on hot skillet, cooking about 4-5 minutes on each side. Flip when golden brown.
7. Sandwiches are done when cheese is melted.

## **California Grilled Cheese**

2 Servings

### **Ingredients**

- 1 ripe avocado, mashed
- Salt and pepper to taste
- ½ Tbsp butter
- 4 slices multigrain bread
- 1 Tbsp mayonnaise
- 1 medium tomato sliced (about 6 slices)
- ¼ cup pepper jack cheese, shredded

### **Instructions**

1. Season avocado with salt and pepper to taste. Set aside.
2. Butter each slice of bread and place butter side down in a large skillet. Spread mayonnaise on each unbuttered side of bread. This will make the grilled cheese nice and creamy.
3. Add the avocado, tomato and pepper jack cheese on two slices of bread.
4. Fold the sandwiches together and cook on medium heat for 2-3 minutes on each side. If they are getting brown and the cheese has not melted turn the heat down or cover the pan.
5. Serve immediately and enjoy!



## **Cheese and Egg Grilled Cheese**

4 Servings

### **Ingredients**

- 8 slices of Italian bread
- ¼ pound of sliced mozzarella
- ¼ pound of sliced smoked gouda
- ¼ pound of sliced cheddar cheese
- 8 fried eggs to desired internal temperature

### **Instructions**

1. Evenly place the cheese and eggs onto 4 slices of Italian bread and place on the top of the bread and cook in a skillet until the bread is toasted and the cheese is melted. Slice and serve.

## **Cheeseburger Grilled Cheese**

2 Servings

### **Ingredients**

- 1 Tbsp vegetable oil
- 1 onion, chopped
- 1 lb ground beef
- 1 Tbsp yellow mustard
- 1 Tbsp Worcestershire sauce
- 1 tsp garlic powder
- kosher salt
- Freshly ground black pepper
- 2 Tbsp butter
- 4 slices sourdough bread
- 2 cup shredded Cheddar
- 6 Pickle slices
- 1 tomato, sliced
- Ketchup, for drizzling

### **Instructions**

1. In a large skillet over medium heat, heat oil. Add onion and cook until soft, 5 minutes, then add beef and cook until no longer pink, 5 minutes more. Drain fat.
2. Add mustard, Worcestershire, and garlic powder to beef and season with salt and pepper. Stir until combined.
3. Assemble sandwich: Butter the outside of all 4 slices of bread. Add 1 slice of bread buttered-side-down to skillet and top with 1/2 cup cheddar and half the cheeseburger mixture. Add pickle slices and tomato and a drizzle of ketchup. Top with 1/2 cup more cheddar and sandwich with another slice of bread, buttered side up.
4. Repeat with remaining ingredients to make a second sandwich.
5. Cook sandwiches until bread is golden and cheese is melted, 5 minutes.
6. Serve.

## Chicken Parmesan Grilled Cheese

1 Serving

### Ingredients

- 1 Tbsp butter
- 2 slices white or sourdough bread
- 1 Tbsp plus 2 tsp. marinara
- 1 cup shredded mozzarella, divided
- 1/4 cup freshly grated Parmesan, plus more for garnish
- 3 oz fresh or frozen breaded chicken, cubed
- A few torn basil leaves
- Freshly ground black pepper

### Instructions

1. Heat broiler.
2. Assemble sandwich: Spread butter on one side of each slice of bread. On the unbuttered side of one slice, spread 1 tablespoon marinara sauce, then top with  $\frac{3}{4}$  cup mozzarella, Parmesan, chicken, and basil. Top with remaining slice of bread, buttered side up.
3. In a large, oven-safe skillet over medium heat, cook sandwich until crispy, 5 minutes per side.
4. Spread remaining 2 teaspoons marinara sauce on top of sandwich, then top with remaining  $\frac{1}{4}$  cup mozzarella. Broil until cheese is melty and golden.
5. Sprinkle with additional Parmesan and pepper and serve.

## Chili Cheese Dog Grilled Cheese

1 Serving

### Ingredients

- 2 tablespoons butter, cut into three even pieces
- 1 hot dog, cut into 4 thin slices lengthwise
- 2 slices hearty white bread, such as Pepperidge Farm
- 2 slices American, Cheddar, or Jack cheese
- $\frac{1}{2}$  cup your favorite chili
- Kosher salt

### Directions

1. Melt one third of butter in a large non-stick skillet over medium heat until foaming subsides. Add hot dog slices and cook, turning occasionally, until browned on all sides. Transfer to a plate. Add both bread slices and cook, swirling occasionally, until pale golden brown on bottom side, about 2 minutes.
2. Transfer bread to a cutting board toasted-side-up. Place cheese slices on top of each slice. Add hot dogs and chili to one side, then close sandwich, with both toasted sides facing inwards.
3. Melt one more piece of butter in the skillet and reduce heat to medium low. Add sandwich and cook, swirling occasionally, until deep, even golden brown, about 5 minutes. Remove sandwich using a flexible metal spatula. Add the remaining butter. Return sandwich to skillet cooked-side up. Season with salt. Cook, swirling occasionally, until second side is deep, even golden brown and cheese is thoroughly melted, about 5 minutes. Serve immediately.

## Chipotle Chicken Grilled Cheese Sandwich

2 Servings

### Ingredients

- 10-12 slices of Emmi Le Gruyere
- 1/2 onion sliced
- 2 tablespoon butter divided
- 4 slices of bread
- 1 medium boneless chicken cutlet
- 1/4 cup water
- 1 teaspoon oil
- salt and pepper to taste
- 4 tsps Chipotle Sauce
- Kosher salt to taste

### Instructions

1. Heat a small pan to medium heat. Add the butter and onions, allow to gently cook for 15 minutes or until caramelized.
2. For the shredded chicken: Heat a small heavy duty pan to medium/high heat. Add 1 teaspoon oil, chicken cutlet and salt and pepper. Allow to cook for 2-3 minutes on each side or until golden in color. After both sides are golden add 1/4 cup water. Reduce heat to low and simmer for 5 minutes. Remove into a bowl and allow to cool. When cooled shred using 2 forks or with your fingers.
3. To assemble: Place an even layer of cheese on 2 slices of bread. Top with shredded chicken and onions. Drizzle a layer or chipotle sauce (2 teaspoons), then top with more cheese. Top sandwich with the other slice of bread.
4. Heat griddle or pan to medium heat. Add 1 teaspoon butter, place sandwich on griddle and cook on each side for 2-3 minutes or until the cheese is fully melted and the bread is golden and crispy. Serve warm!



## **Croque Monsieur Grilled Cheese**

2 Servings

### **Ingredients**

For The Bechamel Sauce

- 2 tablespoon butter- divided
- 1 tablespoon flour
- 1/2 cup milk
- 1/4 cup plus 2 tablespoons grated Grana Parma- divided
- Salt and pepper

For The Sandwich

- 2 slices french crusty bread
- 1 tablespoon Dijon mustard
- 2 slices smoked ham
- 3 slices Belgioioso Provolone Cheese- divided

### **Instructions**

1. Melt 1 tablespoon of butter in a small pan.
2. Add the flour and whisk over a low heat for about two minutes.
3. Gradually add the milk, whisking after each addition to get rid of the lumps (see notes)
4. Add the 1/4 cup of Grana Parma and whisk until smooth, season with salt and pepper.
5. Spread one slice of the bread with the mustard.
6. Melt the other tablespoon of butter in a pan large enough to hold both slices of the bread and preheat your broiler to high.
7. Lay the ham on top of the mustard followed by 2 slices of the provolone.
8. Place both slices of the bread into the melted butter and toast for about 1 minute on low.
9. Place the pan under the broiler to melt the provolone topped sandwich, about 30 seconds.
10. Take the pan from the broiler and place the empty piece of bread on top of the ham/cheese piece.
11. Place the remaining slice of Provolone on top of the sandwich.
12. Pour the béchamel over the top of the sandwich and sprinkle with the 2 tablespoons Grana Parmesan.
13. Place back under the broiler until the top starts to bubble. Watch it carefully.
14. Serve at once.

Recipe Notes: As the béchamel sauce cools, it may thicken. Just add a few drops of milk and whisk to bring it back to a pourable consistency. It should be creamy but able to fall from a spoon when scooped.

## **Cuban Grilled Cheese**

1 Serving

### **Ingredients**

- 2 slices Italian bread
- 2/3 cup (packed) grated Swiss cheese
- Yellow mustard
- 3 oz ham
- 3 oz roasted pork
- Dill pickles
- Mayonnaise
- Olive oil

### **Instructions**

1. Spread a generous amount of mustard on each slice of bread, along with some mayo on the bottom slice.
2. Sprinkle a layer of cheese.
3. Place a layer of ham.
4. Sprinkle some more cheese.
5. Place a layer of roast pork.
6. Place sliced pickles.
7. Sprinkle the rest of your cheese.
8. Place top slice.
9. Spread olive oil either in your pan, or brush it on the outside of the sandwich.
10. Using a preheated pan on medium heat, grill sandwich until golden brown and cheese is melted (cover pan with lid to help cheese melt).

## **Easy Cheesy Vegan Spinach Pesto Grilled Cheese**

1 Serving

### **Ingredients**

- 1 handful of fresh spinach chopped
- 1-2 TBSP vegan buttery spread of choice as needed
- salt and pepper to taste
- 2 slices of your favorite bread
- 2 TBSP of your favorite vegan pesto
- 2 Daiya Swiss Style Slices

### **Instructions**

1. First sauté your spinach on medium-high heat with a little buttery spread or oil. Season with salt and pepper to taste and set aside.
2. Spread pesto on each slice of bread.
3. Top one slice with Daiya Swiss Style Slices and sautéed spinach, then top with the other slice, pesto side down.
4. For an extra golden crust, spread the outside of each slice of bread with vegan buttery spread or coconut oil.
5. Next heat a pan to medium heat with some extra buttery spread or coconut oil. Once hot, add your sandwich.
6. Use a spatula to press down on the grilled cheese, and feel free to pop a clear pot lid on top to help melt the slices. Before flipping, add a little more spread/oil if your pan is dry. Pop your lid back on if you're using one and grill each side until golden brown with a melted center.

## Egg-in-a-Hole Sandwich with Bacon and Cheddar

2 Servings

### Ingredients

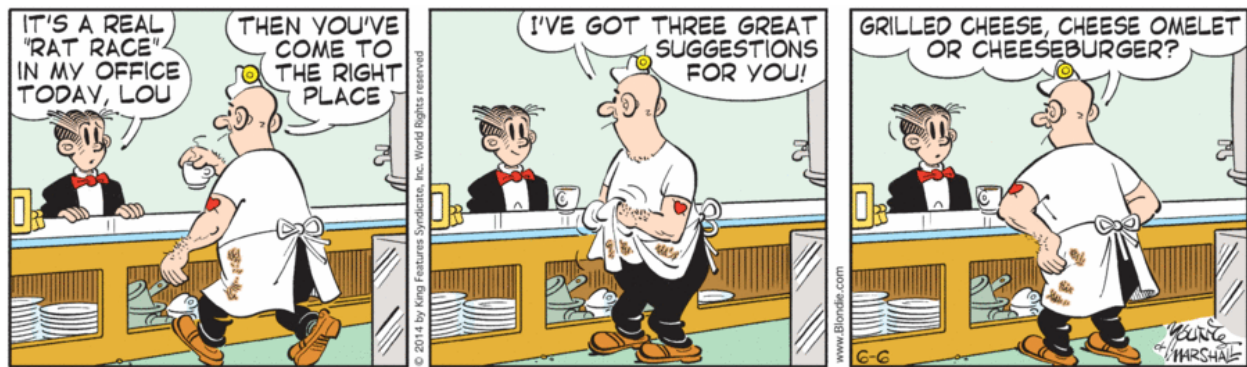
- 4 slices thick-cut bacon
- 4 ¾-inch-thick slices sourdough or other country-style bread
- 4 large eggs
- Kosher salt, freshly ground pepper
- 2 tablespoons unsalted butter, divided
- 4 slices cheddar
- Hot sauce

### Special Equipment

- 2-inch-diameter cookie cutter

### Instructions

1. Cook bacon in a large skillet over medium heat, turning halfway through, until browned and crisp, 8–10 minutes.
2. Meanwhile, use cutter to punch out a circle in the center of each piece of bread (save for snacking, now or later).
3. Transfer bacon to a cutting board; cut in half crosswise. Carefully pour half of bacon drippings into a small bowl. Place 2 slices of bread in skillet and cook over medium-high until bottom sides are golden brown, about 3 minutes.
4. Crack an egg into each hole in bread (some of the white may pool on top of the bread). Season eggs with salt and pepper and cook until underside is set, about 2 minutes. Using a thin spatula (a fish spatula works best), carefully turn both pieces of bread to briefly cook second side (this helps set the whites, but the yolk should still be runny), about 1 minute.
5. Add 1 Tbsp. butter to skillet and swirl skillet to distribute, encouraging some to get underneath. Carefully turn bread again. Top one slice with half of the cheese. Remove pan from heat and let sit about 1 minute to soften cheese. Top with half of bacon and some hot sauce. Close up sandwich and transfer to a plate. Repeat process with remaining bacon drippings, bread, eggs, butter, bacon, and cheese and more hot sauce to make another sandwich.



## **Fancy Schmancy Grilled Cheese**

2 Servings

### **Ingredients**

- 4 slices of sourdough pre-sliced bread from the bakery section of your grocery store
- 2 slices of muenster cheese
- 2 slices of Asiago cheese
- 2 slices of cheddar cheese (You can use any combination of cheeses you want! It does not have to be these three)
- 2 teaspoons of Dijon mustard
- 3 tablespoons of butter
- 1 clove of garlic, crushed
- 1 pinch red pepper flakes
- 1 pinch of thyme

### **Instructions**

1. Melt 2 tablespoons of the butter in a sauce pan with your garlic, red pepper flakes, and thyme
2. Lightly simmer, careful not to burn the butter, while you prepare your sandwiches
3. Lay your slices of bread out and spread ½ teaspoon of Dijon mustard onto each slice
4. On two of the slices of bread, add one slice of cheddar cheese, one slice of muenster cheese, and one slice of Asiago cheese
5. Place the other slice of bread on top of the cheese. The sides with the Dijon mustard should be touching the cheese.
6. Using a pastry brush, brush the butter onto the top and bottom of both sandwiches until all the butter is gone
7. Heat a skillet over medium heat and melt a tablespoon of butter in the skillet
8. When melted, cook your sandwiches until both sides are golden brown and the cheese is melted

## **Four Cheese Gourmet Grilled Cheese**

2 Servings

### **Ingredients**

- 1 Tbsp melted butter
- 1 Tbsp finely chopped fresh parsley leaves
- 1 Tbsp finely grated Parmesan cheese
- 1 clove garlic, minced Pinch black pepper
- Gruyere cheese
- 4 slices fresh crusty bread, about 1 cm thick
- 4 slices medium Cheddar cheese
- 1/4 cup shredded mozzarella cheese
- 1/4 cup shredded

### **Instructions**

1. Blend the butter with the parsley, Parmesan, garlic and pepper until well combined. Spread the butter mixture evenly over one side of each slice of bread. Place a slice of Cheddar, on the unbuttered side, of 2 slices of bread. Toss the mozzarella with the Gruyere and sprinkle over the Cheddar. Cap the sandwiches with the remaining bread, buttered-side-out.
2. Cook until the cheese is melted and the bread is toasted.

3. Tips: The combination possibilities for this sandwich are endless! Add bacon, ham, salami, turkey, tomato, basil, sage or roasted red peppers. Substitute any combination of favorite cheeses for those suggested in the recipe. Serve this sandwich with a hot bowl of soup for a warming lunch or light supper.

### **Gouda, Mushroom and Ham Grilled Cheese Sandwich**

2 Servings

#### **Ingredients**

- 1 cup mushrooms
- 1 tablespoon olive oil
- 6 slices deli cut ham
- 4 slices bread
- 6 slices Gouda Cheese
- 2 tablespoons butter

#### **Instructions**

1. Heat up a grill and toss on a handful of fresh sliced mushrooms with a splash of olive oil. Stir them around just a little bit to coat with oil.
2. Toss 4-6 slices of deli cut ham onto the grill—just to get it heated up good.
3. Butter 4 slices of bread. Add a couple of buttered slices of bread to the griddle, and then top with the sautéed mushrooms, ham and slices of Gouda sliced cheese.
4. Top with another slice of bread and then cook on both sides until golden.

### **Grilled Cheese Dogs**

4 Servings

#### **Ingredients**

- 4 hot dog buns
- 2 Tbsp butter, softened
- 1/4 tsp garlic powder
- 1/4 tsp onion powder
- 4 hot dogs, split lengthwise (be careful not to cut all the way through)
- 3 cups shredded cheddar
- 4 Green onions, sliced

#### **Instructions**

1. Flatten hot dog buns with a rolling pin. In a small bowl, stir together butter, garlic powder, and onion powder. Spread all over outsides of buns.
2. In a large skillet over medium heat, sear hot dogs (working in batches if necessary) until charred, 2 minutes per side. Set aside.
3. Place a bun buttered-side down in skillet and top with 1/2 cup of cheddar cheese, a hot dog, a little more cheddar cheese, and 1/4 of green onions.
4. Cover and cook over medium heat until cheese melts, then use a spatula to close the bun. Repeat with remaining ingredients to make 4 cheese dogs total.
5. Make them fancier with Gruyère and caramelized onions or provolone cheese and peppers.



## **Grilled Cheese with Tomatoes and Bacon**

4 Servings

### **Ingredients**

- 2 large heirloom tomatoes, sliced 1/4" thick
- Sea salt
- 12 oz bacon
- 8 slices Pullman bread, cut 1/2" thick
- 1/2 cup mayonnaise
- 1/2 lb sliced Gruyère cheese
- 1/2 lb sliced provolone

### **Instructions**

1. Season tomatoes with sea salt and set aside.
2. In a large cast-iron skillet over medium-high heat, place bacon in an even layer and cook until crisp, about 3 minutes per side. Transfer to a paper towel-lined plate.
3. Spread each piece of bread with a thin layer of mayonnaise. Reduce heat to medium. Place bread in cast iron skillet mayonnaise-side down. Top with layers of gruyère on one half of the bread and provolone on other side. Place sliced tomatoes and bacon on one side of the bread and cover skillet.
4. When cheese has begun to melt, top the tomatoes and bacon with another bread slice, mayonnaise-side up. Flip occasionally until both sides are golden brown. Serve immediately.

## **Grilled Ham and Cheese with Pickle Sandwiches**

4 Servings

### **Ingredients**

- 8 slices sourdough or white bread
- 1/4 cup mayonnaise
- 1 1/2 cups grated mozzarella
- 1 1/2 cups grated Gruyère
- 1/2 cup grated aged goat cheese
- 3/4 cup Bread-and-Butter Pickles
- 3 ounces thinly sliced prosciutto
- 6 tablespoons (3/4 stick) unsalted butter

### **Instructions**

1. Smear both sides of bread slices with mayonnaise. Combine cheeses in a bowl. Sprinkle 4 slices bread with half of cheese mixture, dividing equally. Top each with 3-4 pickles. Divide prosciutto among sandwiches; top with remaining cheese. Cover with remaining bread.
2. Melt 2 tablespoons butter in each of 2 large heavy skillets over medium-low heat. Add 2 sandwiches to each skillet and cook until bread is golden, 9-10 minutes. Add 1 tablespoon butter to each skillet, flip sandwiches, and cook until bread is golden and cheese is melted, 9-10 minutes longer.

## **Grilled Ham and Gouda Sandwich with Caramelized Onions**

2 Servings

### **Ingredients**

- 1 tablespoon extra-virgin olive oil
- 1 large onion, thinly sliced
- Unsalted butter, room temperature
- 4 1/3-inch-thick slices country white bread or sourdough bread
- 4 ounces thinly sliced smoked ham, divided
- 3 ounces Gouda cheese, thinly sliced, divided

### **Instructions**

1. Heat oil in large nonstick skillet over medium heat. Add onion; sauté 5 minutes. Reduce heat to medium-low; cover and cook until onion is very tender and golden, stirring frequently, about 25 minutes longer. Season with salt and pepper. Cool slightly.
2. Butter 2 bread slices. Place bread, buttered side down, on platter. Divide onion, ham, and cheese, between bread slices. Top each with another bread slice; butter top slices.
3. Heat another large nonstick skillet over medium heat. Add sandwiches and cook until bread is golden brown and cheese melts, pressing occasionally with spatula, about 4 minutes per side. Cut sandwiches in half diagonally and serve immediately.

## **Grilled Reuben Sandwiches**

4 Servings

### **Ingredients**

- 8 slices rye bread
- 3/4 cup Thousand Island dressing
- 1 (16 oz) can sauerkraut, drained
- 8 slices Swiss cheese
- 8 slices corned beef
- Softened butter

### **Instructions**

1. Spread butter on one side of each slice of bread and place buttered side down
2. Spread the opposite side of each slice of bread with Thousand Island dressing.
3. Top 4 of the bread slices with sauerkraut, cheese and corned beef.
4. Place remaining bread slices on sandwich, buttered side up.
5. Heat a large skillet over medium high heat.
6. Grill until browned, then turn and grill until heated through, and cheese is melted.

## Ham and Pimento Grilled Cheese

2 servings

### Ingredients

- 4 slices country bread
- 1 Tbsp unsalted butter
- 4 oz Cheddar
- 2 Tbsp cream cheese
- 1 tsp Hot sauce
- 2 slices deli ham
- 1/4 cup sliced pimentos
- 2 scallions

### Directions

1. Brush one side of each slice of bread with butter or oil. Form sandwiches (buttered-side out) with the Cheddar, cream cheese, hot sauce (if using), ham, pimentos, and scallions.
2. Heat a large nonstick skillet over low heat. Cook the sandwiches, covered, until the bread is golden brown and crisp and the cheese has melted, 4 to 5 minutes per side.

## Hawaiian Grilled Cheese

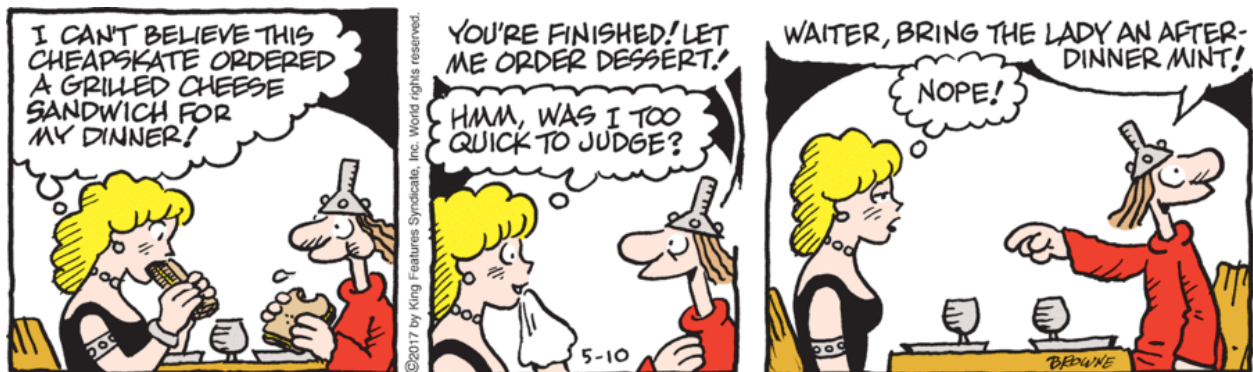
4 Servings

### Ingredients

- 4 Tbsp butter
- 8 slices white Hawaiian sweet bread
- 8 slices sharp cheddar
- 4 slices provolone
- 8 pineapple rings
- 1 cup teriyaki sauce

### Instructions

1. Spread butter on one side of each slice of bread. In a large skillet over medium heat, place half the bread slices butter-side down. Top each slice of bread with 2 slices cheddar, 1 slice provolone, 2 pineapple rings, and 1/4 cup teriyaki sauce. Top with a second slice of bread, butter side up.
2. Cook until bottom bread slices are golden brown, 2 to 4 minutes. Flip and cook until golden brown and cheese is melted, 2 to 4 minutes more. Serve immediately.



## **In-N-Out Animal Style Grilled Cheese**

2 Servings

### **Ingredients**

#### Special Sauce

- 1/2 cup mayonnaise
- 2 tablespoons ketchup
- 1 tablespoon white vinegar
- 2 teaspoons sugar
- 2 teaspoons sweet pickle relish
- 2 teaspoons minced onion

#### Grilled Onion

- 1/2 large chopped onion
- 2 tablespoons soy sauce
- 1 tablespoon butter

#### Sandwich

- 4 slices white bread
- 6 slices of American cheese singles
- 2 tablespoons butter

### **Instructions**

#### Special Sauce

1. Stir all the sauce ingredients together in a bowl until they are well combined.
2. Grilled onions
3. Heat the butter in a small saucepan over medium heat
4. Add in the onion and soy sauce. Cook over medium heat until the onions are soft.

#### Sandwich

1. Spread butter on one side of each slice of bread. Place all slices of the bread onto a heated griddle butter side down.
2. Immediately place the cheese onto two slices of bread. Allow to cook on low heat to allow the cheese to melt and the bread to toast. Once the bread is toasted turn off the heat.
3. Scoop half the grilled onions on top of the bread with the melted cheese.
4. Top with the special sauce. Then place the other slices of toasted bread, toasted side up, on top to create the sandwich.

## **Jalapeño Popper Grilled Cheese Sandwich**

2 Servings

### **Ingredients**

- 2 jalapeños
- 4 slices white bread
- 4 tablespoons butter
- cheese slices
- 2 tablespoons cream cheese spread
- 6 slices Muenster

### **Instructions**

1. Preheat the oven or toaster oven to 450 degrees F. Place the peppers on a baking sheet covered with foil and bake until the skins are completely wrinkled and charred, about 25 minutes. Remove from the oven and place in a plastic baggie and seal. Let sit for 10-15 minutes. Remove from the bag and rub the loosened skin off of the jalapeños. Slice the peppers in half lengthwise and remove the ribs and seeds. Slice into ribbons and set aside.
2. Spread the slices of bread with 1 tablespoon of butter on one side of each slice of bread, then stack the buttered sides together.

3. For each sandwich, place one piece of muenster cheese on the stacked bread then spread 1 tablespoon of the cream cheese spread on top of the cheese. Sprinkle with half of the roasted jalapeño then top with 2 more slices of muenster cheese.
4. Place bread buttered side down in a fry pan over medium heat and top with the other side of bread, buttered side up. Cover with a lid and let cook for 3-4 minutes or until golden.
5. Reduce the heat to medium-low and flip the sandwich to the other side and cook for 2-3 minutes or until bread is toasty golden and cheese has melted. The second side will cook faster than the first so watch carefully.
6. Cut in half and enjoy hot.

### **Lasagna Grilled Cheese**

4 Servings

#### **Ingredients**

- 1/4 cup mayonnaise or butter, for grilling bread
- 8 slices sourdough bread
- 1/2 jar marinara sauce (26-oz.)
- 1 container ricotta (14-oz.)
- 2 cups shredded mozzarella

#### **Instructions**

1. Spread butter or mayonnaise on one side of each slice of bread, putting each slice butter-side-down on a platter or piece of parchment paper.
2. Spread marinara sauce on each slice of bread, then slather on ricotta on one slice. Sprinkle mozzarella cheese on top of the ricotta, then assemble sandwiches.
3. In a frying pan over medium heat, grill sandwiches until each side is lightly golden and the cheese has melted, 1 to 2 minutes per side.
4. Let sandwiches sit for 10 minutes before serving. (This keeps the ricotta from spilling out everywhere.)
5. Serve with marinara sauce for dipping.

### **Mac and Cheese Grilled Cheese #1**

4 Servings

#### **Ingredients**

- Box macaroni and cheese
- 2 Tbsp butter (plus more for cooking)
- 1/4 cup milk
- 2 cup shredded cheddar cheese, divided
- 4 slices cooked bacon, chopped
- 8 slices French bread

#### **Instructions**

1. In a medium saucepan filled with boiling water, cook macaroni until al dente, about 7-8 minutes. Drain.
2. Melt 2 tablespoons of butter in the same pot over low heat. Add milk and cheese packet and whisk well. Turn off the heat and return macaroni. Add 1/2 to 1 cup of cheddar and stir until the cheddar is melted and the macaroni is evenly coated in the cheese sauce. Remove from heat. Fold in bacon pieces.

3. Assemble sandwiches: Butter one side of each piece of bread. For each sandwich, place one slice of bread buttered side down on a clean working surface or plate. Cover bread with cheddar cheese, then spoon macaroni and cheese on top. Sprinkle with more cheddar then top with one more slice of bread, buttered side up. Repeat process with remaining bread. (You may have leftover macaroni and cheese.)
4. Heat a large nonstick skillet over medium heat. Place 1 to 2 sandwiches (or however many will fit) in the skillet and cook until bread is golden and the cheese is melted, about 3 minutes per side.

### **Mac and Cheese Grilled Cheese #2**

2 Servings

#### **Ingredients**

- 4 slices Sourdough or other dense bread
- 8 slices American or Cheddar Cheese
- 2 tbsp Butter
- 1 1/2 cups leftover Macaroni & Cheese

#### **Instructions**

1. Over medium heat, warm 3/4 cup of Mac & Cheese In a small nonstick skillet. Once warm (about 3-4 minutes), shape Mac & Cheese into a square about the size of the bread and top with 2 slices of cheese. Turn off heat.
2. Butter 2 slices of bread and place both slices butter side down in another skillet over medium heat.
3. Top one of the bread slices with 2 slices cheese. When lightly browned turn off heat. Use spatula to transfer Mac & Cheese rectangle onto cheese covered bread in the skillet.
4. Cover with the other bread slice, toasted side up. Gently press together with spatula and transfer to a plate. Serve immediately.

### **Mom's Gourmet Grilled Cheese Sandwich**

1 Serving

#### **Ingredients**

- 2 slices sourdough bread
- 1 slice American cheese
- 1 slice Cheddar cheese
- 1 tablespoon butter
- 1 tablespoon grated Parmesan cheese

#### **Instructions**

1. Heat a skillet over medium heat. Butter one side of each slice of bread. Sprinkle Parmesan cheese onto the buttered sides.
2. Place one slice buttered side down in the skillet, and place a slice of American cheese and a slice of Cheddar cheese on it.
3. Top with the remaining slice of bread, butter side up.
4. Fry until golden on each side.

## Monte Cristo Grilled Cheese Sandwich

1 Serving

### Ingredients

- 2 slices of Sara Lee® Artesano™ Bread
- 1 tsp mayonnaise
- 1 tsp grainy mustard
- 2 - 3 oz of smoked deli ham, sliced, room temperature
- 2 slices Swiss cheese, room temperature
- 1 large egg
- 1 Tbsp half and half
- 1/2 Tbsp butter

### Instructions

1. Spread mayonnaise on one side of one slice of bread. Spread mustard on one side of the other slice of bread. Lay down, spread sides up.
2. Top each slice of bread with spread with a slice of Swiss cheese.
3. Top one slice of bread with the Swiss cheese with the ham. Assemble the sandwich.
4. In a small bowl, beat the egg and the half and half until well combined.
5. Heat a small skillet over medium heat. Add the butter and swirl it around. Once it's all melted and starting to bubble, dip the sandwich quickly in the egg, making sure to coat the entire thing. Add sandwich to skillet and cook until golden brown on one side, Flip and cook the other side. Serve warm.

## Patty Melt Grilled Cheese

8 Servings

### Ingredients

- 4 tablespoons unsalted butter, divided
- 2 large onions, thinly sliced
- 2 cloves garlic, minced
- 1/4 teaspoon dried thyme
- 1 1/2 pounds ground beef
- Kosher salt and freshly ground black pepper, to taste
- 8 slices rye bread
- 4 tablespoons mayonnaise
- 4 ounces sharp cheddar, thinly sliced
- 4 ounces Swiss cheese, thinly sliced

### Instructions

1. Melt 2 tablespoons butter in a large skillet over medium high heat. Add onions, garlic and thyme; season with salt and pepper, to taste. Cook, stirring occasionally, until the onions are very soft and caramelized, about 25 minutes; set aside.
2. Divide ground beef into 4 balls; press each lightly to form 1/4-inch-thick patties; season with salt and pepper, to taste.
3. Melt remaining 2 tablespoons butter in the skillet. Add patties to the skillet and cook until browned and cooked through to medium rare, about 3-4 minutes per side, flipping only once.
4. Lightly oil the bottom of the skillet or coat with nonstick spray.
5. With a butter knife, spread mayonnaise on one side of each slice of bread. Place slices, mayonnaise side up, into the skillet. Top with patties, onions, cheese and remaining bread slice, mayonnaise side down. Cook until golden brown and crisp, about 3-4 minutes.
6. Serve immediately.

## Pepper Bacon and Blue Grilled Cheese

Prep Time 10 minutes

1 Serving

### Ingredients

- 2 slices of your favorite bread I used Italian loaf
- Fresh cracked peppercorns
- 4-6 slices of pepper bacon
- 1/4 cup red onion sliced
- 3-4 oz sharp white cheddar sliced (you can slice a block of cheese)
- 2 Tbsp blue cheese crumbles

### Instructions

1. Preheat the oven to 400 and line a large rimmed baking sheet with aluminum foil, covering it entirely and up the sides. (Optional: Place a wire rack in the baking sheet and lightly spray it with cooking spray. But you can also cook bacon right in the baking sheet, without the rack.) Lay out bacon strips on top of aluminum foil (or the wire rack), season generously with fresh cracked peppercorns, and cook for 15-25 minutes. (Time will depend on the thickness of the bacon. The thicker the bacon slices, the longer it will take.) Keep an eye on it.
2. About half way through bacon cooking, you can throw in onion slices right on top of bacon, to cook them. (Or you can choose to saute the onions separately, in the pan, on stove-top.)
3. Take out the baking pan with bacon once it's done and lay bacon slices on a paper towel.
4. Heat up a medium cooking pan, over medium heat, on stove-top.
5. Lightly grease one side of each bread slice with your choice or either butter, margarine, olive oil, or cooking spray. Season each greased side of bread with fresh-cracked peppercorn and lay both slices greased-side down in the cooking pan.
6. Divide white cheddar cheese between the two slices of bread, covering it evenly.
7. Add blue cheese crumbles, onions and bacon, all on one slice. Cover it with the other slice once cheese starts to melt. (That way your cheese slices won't fly all over the pan.)
8. Cook on both sides until all the cheese is melted.

## Philly Cheesesteak Grilled Cheese

2 Servings

### Ingredients

- 2 tablespoons olive oil
- 1/2 green bell pepper, thinly sliced
- 1/2 small yellow onion, thinly sliced
- Salt and pepper, to taste
- 4 slices bread
- 2 tablespoons unsalted butter
- 1/2 pound deli shaved roast beef
- 4 slices Land O Lakes® 4 Cheese Italian Blend

### Instructions

1. Pour olive oil into a medium skillet and place over medium heat. Once oil is hot, add sliced green bell pepper and sliced yellow onion.
2. Cook until vegetables are soft and then season with salt and pepper. Remove vegetables to a plate and set aside while you prepare you sandwiches.



3. Butter one side of your bread slices. Flip over two slices and start layering your sandwiches: cheese, handful of pepper-onion mixture, ¼ pound roast beef and another slice of cheese.
4. Griddle until golden. Cover with a domed lid or tented foil to speed up the melting process.
5. Cook on each side until the bread is toasted, the inside of the sandwich is warm and the cheese is melted.

### **Pizza Grilled Cheese**

1 Serving

#### **Ingredients**

- 2 Tbsp butter
- 2 slices white or sourdough bread
- 1 Tbsp plus 2 tsp. pizza sauce
- 1 cup shredded mozzarella, divided
- 8 slices pepperoni, divided
- 1 Tbsp finely grated parmesan, plus more for garnish
- 1 fresh basil leaf
- Crushed red pepper flakes, for garnish

#### **Instructions**

1. Heat broiler. Assemble sandwich: Spread butter on the outside of two slices of bread. On the inside of one slice, spread 1 tablespoon pizza sauce, then top with ¾ cup mozzarella, five slices of pepperoni, Parmesan, and basil. Top with remaining slice of bread, buttered side up.
2. In a large, oven-safe skillet over medium heat, cook sandwich until crispy, 5 minutes per side.
3. Spread remaining 2 teaspoons pizza sauce on top of sandwich, then top with remaining ¼ cup mozzarella and remaining three pepperoni slices. Broil until cheese is melted and golden and pepperoni is crispy, 2 minutes.
4. Garnish with red pepper flakes and serve.

### **Pizza Margherita Grilled Cheese**

4 Servings

#### **Ingredients**

- 1 teaspoon olive oil
- 1 large garlic clove minced
- 2 tsp. tomato paste
- 14.5 ounces fire-roasted canned tomatoes
- ¼ teaspoons salt
- 1 tablespoon sugar
- 16 ounces fresh mozzarella cheese sliced
- 1 cup basil leaves
- 8 slices sourdough bread
- 3 tablespoons butter melted

#### **Instructions**

1. In a small sauce pan, heat olive oil and garlic over a medium heat. Saute until softened, about 1 minute. Add tomato paste, stir to combine. Cook for one minute. Add tomatoes, salt and sugar, whisk until tomato paste is fully incorporated. Simmer for 8-10 minutes until thickened. Set aside.

2. Heat a large cast-iron skillet or griddle to a medium heat.
3. Spread about 2 tablespoons of sauce on each slice of bread. Top with four ounces of slices of cheese. Top with 4-5 leaves of basil.
4. Drizzle with a little bit of olive oil. Season with salt and pepper. Place the other two pieces of bread, sauce side down on cheese and basil. Brush tops with butter. Season with a bit of salt and pepper.
5. Place sandwich butter-side down in a skillet heat to medium (work in batches if needed), brush other side with butter. Cook until golden brown and crispy on each side and the cheese is melted. (If you are having a hard time getting the cheese to melt, pop into a 350 degree oven for a few minutes.

### Roast Beef and French Onion Grilled Cheese

2 servings

#### Ingredients

- 1 Tbsp olive oil
- 1 small onion
- 1 tsp Thyme leaves
- Kosher salt
- Pepper
- 4 slices rye bread
- 1 Tbsp melted unsalted butter or olive oil
- 1 Tbsp whole-grain mustard
- 2 oz Gruyère cheese
- 2 slices roast beef

#### Directions

1. Heat olive oil in a medium skillet over medium heat. Add onion, season with 1/4 teaspoon each salt and pepper, and cook, covered, stirring occasionally, for 12 minutes. Reduce the heat to medium-low, stir in thyme leaves and cook, uncovered, stirring occasionally, until the onions are golden brown, 15 to 20 minutes more (add 1 tablespoon water to the skillet if the onions start sticking).
2. Brush one side of each slice of bread with butter or oil. Form sandwiches with the bread, whole-grain mustard, Gruyère cheese, roast beef, and the onion mixture. Cook the sandwiches, covered, until the bread is golden brown and crisp and the cheese has melted, 4 to 5 minutes per side.



## **Roast Beef and Two-Chile Grilled Cheese on Onion Rolls**

4 Servings

### **Ingredients**

- 1/4 cup mayonnaise
- 1 Tbsp minced canned chipotle chilies (about 4)
- 4 onion rolls
- 2 tsp olive oil
- 1/2 pound pepper jack cheese, thinly sliced
- 1/2 pound thinly sliced rare roast beef
- 4 oz can mild green chilies, diced

### **Instructions**

1. Stir together mayonnaise and chipotles and set aside.
2. Brush the outsides of rolls with oil. Split rolls. Spread bottom halves with 1 1/2 tsp. chipotle mayonnaise each, then top each with 2 slices cheese; 2 or 3 slices roast beef; 1 Tbsp mild green chilies, and 2 more slices cheese.
3. Spread top halves of rolls with 1 1/2 tsp. chipotle mayo each and place on tops of sandwiches. Cook your sandwiches in a frying pan or cast iron skillet and weight them with a heated cast iron skillet.
4. Grill sandwiches 2 at a time until crisp and bubbling, 3 to 4 minutes. Repeat with remaining 2 sandwiches. Let sandwiches cool slightly, then slice with a serrated knife and serve.

## **Roast Beef Smoked Gouda Grilled Cheese**

1 Serving

### **Ingredients**

- 1 large red onion, sliced
- 2 Tbsp butter, divided
- 1 Tbsp fresh sage, coarsely chopped
- 2 slices of bread
- 1/4 lb sliced roast beef
- 3-4 oz smoked Gouda, sliced

### **Instructions**

1. Melt 1 tablespoon of the butter in a large skillet over medium heat.
2. Once the butter is melted, add the onions and sage.
3. Toss to coat all the onions in the butter, reduce the heat to medium-low and let the onions sauté slowly until they are nice and caramelized.
4. Use the remaining tablespoon of butter to spread on one side of each slice of bread.
5. With the buttered side facing down, layer half the cheese slices on top of the bread.
6. Next lay the roast beef on top of the cheese.
7. Spoon some of the onions (you may have extra) on top of the roast beef.
8. Top the onions with the remaining cheese and then the other slice of bread with the buttered side facing up.
9. Transfer the sandwich to a skillet over medium heat.
10. Press the sandwich down using a large spatula and hold pressure on it so that the cheese melts. After about 2 minutes, flip the sandwich over and repeat. The first side should be a nice golden brown.
11. Once the other side is golden brown and the cheese is melted, remove from the skillet, cut in half and serve up with your bowl of soup!

## **Sloppy Joe Grilled Cheese**

1 Serving

### **Ingredients**

- 1/2 cup leftover Sloppy Joes
- 2 thick slices of cheddar or marble cheese
- 2 slices of bread
- 1 Tbsp butter

### **Instructions**

1. Spread butter on one side of each piece of bread. Place one piece of bread, butter side down in the frying pan.
2. Place on slice of cheese on the piece of bread. Top with leftover Sloppy Joes (cold works best, so that you can spread it evenly without it sliding out). Top with remaining slice of cheese and piece of bread, butter side out.
3. Heat pan over medium to medium-high heat and cook until the first side is golden brown. Flip sandwich and cook until the second side is equally golden brown.

## **Smoked Sausage Triple Grilled Cheese**

1 Serving

### **Ingredients**

- 2 Tbsp. butter softened
- 2 slices marble rye bread
- 6 inch piece of smoked sausage
- sharp cheddar shredded
- 1/4 c. whipped cream cheese
- 1/4 c. Gouda shredded
- 1/4 c.

### **Instructions**

1. Spread one side of each slice of bread with a Tablespoon of butter.
2. On the opposite sides of the bread, spread 2 Tablespoons of cream cheese and top with the shredded cheese.
3. Slice the sausage into three pieces lengthwise and cook in a small skillet over medium heat for 2-3 minutes, or until heated through.
4. Place the sausage on the cheese and bread and fold everything together, butter sides facing out.
5. Place the sandwich in the same skillet over medium heat and cook covered on each side for 2-3, or until golden brown.
6. Serve immediately

## **S'mores Grilled Sandwich**

4 Servings

### **Ingredients**

- 4 Tbsp butter
- 8 slices white bread
- 4 cup mini marshmallows
- 1 cup chocolate chips
- 4 graham crackers, crushed
- 1/4 cup cinnamon sugar

### **Instructions**

1. To make one sandwich, top a slice of bread with 1 cup marshmallows, 1/4 cup chocolate chips, and 1/4 of crushed graham crackers. Repeat to make 4 sandwiches.
2. In a large skillet over medium heat, melt butter. Working in batches, cook sandwiches until golden and toasted on both sides, about 2 minutes per side.
3. Immediately sprinkle cinnamon sugar over sandwiches and serve warm.
4. Note: When crushing your graham crackers, don't go too crazy. Some bigger bits will provide a nice crunch to the whole melted, messy situation.

## **Spicy Cheese and Bacon Grilled Cheese**

4 Servings

### **Ingredients**

- 2 ounces of unsalted butter
- 2 finely minced cloves of garlic
- 8 slices of artisan bread
- 1/2 pound of sliced pepper jack cheese
- 2 ounces of thinly sliced buffalo mozzarella
- 8 crisp cooked bacon strips

### **Instructions**

2. Melt the butter on a griddle over medium-low heat and add on the minced garlic and cook for 1 minute. Place the 8 slices of bread onto the garlic butter and toast until browned.
3. Remove the toast and flip 4 of the bread slices over so it is toasted side up and evenly place on the cheeses and bacon. Place the remaining toasted bread toasted side down onto the cheese and bacon and return to the griddle to toast up each side. Slice and serve once browned.

## **Spinach and Tomato Grilled Cheese Pitas**

Servings 2

### **Ingredients**

- 2 fluffy pitas or naan flatbread
- 1-2 tsp butter or as needed
- 2 handfuls baby spinach
- 4 oz grated cheese (I used mozzarella + havarti)
- 4 slices of ripe tomato
- salt and pepper to taste

### **Instructions**

1. Prep your veggies and cheese so they're ready to go.
2. Heat a pan or skillet to medium-high heat and add 1 tsp butter.
3. Once butter begins to bubble, add a pita to the pan.

4. Top with cheese, spinach, tomato, and a little extra cheese on top. Top with remaining pita round and grill.
5. For an extra hot and melty center, pop a clear pot lid on top. Before flipping, add another tsp of butter to the pan, or feel free to spread it on top of the dry side of the pita - both techniques work! Pop your lid back on if you're using one and grill each side until golden brown with a melty center.

## Spinach Artichoke Grilled Cheese

1 Serving

### Ingredients

- 1/2 Tbsp extra-virgin olive oil
- 1 cup baby spinach, packed
- 1/2 15-oz can artichokes, chopped
- 1 tbsp. sour cream
- 1 tsp garlic powder
- kosher salt
- Freshly ground black pepper
- 1 Tbsp butter
- 2 slices bread
- 1/4 cup shredded mozzarella
- 2 Tbsp freshly grated Parmesan

### Instructions

1. Heat pan over medium heat and add olive oil. Add spinach and cook until wilted, 2 to 3 minutes. Add artichokes and cook until heated through, 1 minute more.
2. Drain excess liquid from pan and remove from heat. Stir in sour cream, then add garlic powder and season with salt and pepper. Stir to combine.
3. Wipe pan clean and heat to medium. Spread butter on one side of each slice of bread. On the non-buttered side of one slice, place half of Mozzarella and half of Parmesan, then top with the spinach-artichoke mixture and remaining cheeses. Close sandwich.
4. Place sandwich in pan; cover and cook until golden brown, 3 to 4 minutes. Flip, and cook other side until cheese is melted and bread is golden brown, 2 minutes more.
5. Slice in half and serve.



## Ultimate Gourmet Grilled Cheese

4 servings

### Ingredients

- 8 slices good quality bread I used thick cut Artisan bread
- Mayonnaise for spreading
- 12 oz Gruyere cheese sliced thinly OR grated, at room temperature
- 6 oz White cheddar cheese sliced thinly OR grated, at room temperature
- 4 slices thin Muenster cheese at room temperature
- 2 yellow onions diced
- 1 tsp fresh thyme minced
- 2 tsp fresh rosemary minced, divided
- 1 tsp brown sugar
- Salt and pepper to taste
- 3 Tbsp butter divided
- 1 Tbsp olive oil

### Instructions

1. Add 1 1/2 Tbsp butter and olive oil to a skillet and heat over MED-LOW heat. Add diced onions, salt, pepper, fresh thyme and 1 tsp of fresh rosemary to the hot skillet and saute, stirring often, until onions are soft and starting to brown, about 10 minutes.
2. Stir brown sugar into the onions and cook another minute.
3. Transfer onions to a plate.
4. Spread one side of two pieces of bread with a little bit of mayonnaise.
5. To the same skillet, add remaining butter and rosemary, and heat over MED heat. Swirl to coat the bottom of the skillet with the melted butter.
6. Add both pieces of bread, mayonnaise side down, and cook until bread is golden brown and crunchy, about 2-3 minutes.
7. As soon as you add the bread to the skillet, add a bit of cheese to the top of each piece of bread. Once it starts to melt a little, sprinkle a couple tablespoons of the caramelized onions over the top of one of the pieces of bread.
8. When the bread is good and golden brown, sandwich the pieces of bread together and cook on LOW until cheese is fully melted.
9. Transfer to a plate, repeat with remaining slices of bread and ingredients.
10. Slice and enjoy!

## White Pizza Grilled Cheese

4 Servings

### Ingredients

- 2 bulbs garlic
- 1 teaspoon olive oil
- 1 pinch of salt
- 8 ounces mascarpone cheese, at room temperature
- ¼ cup freshly chopped basil leaves
- 2 tablespoons freshly chopped rosemary
- 2 tablespoons freshly chopped thyme leaves
- 2 tablespoons freshly chopped oregano leaves
- 1 tablespoon freshly chopped parsley
- 8 ounces sharp provolone cheese, freshly grated
- 4 ounces mozzarella cheese, freshly grated
- 2 ounces parmesan cheese, freshly grated
- 8 thick slices Italian or sourdough bread

### Instructions

1. Preheat the oven to 350 degrees F. Slice off the top of the bulb of garlic and remove any of the outside paper from the bulb. Drizzle the exposed cloves with olive oil. Wrap the bulb in foil and roast for 1 hour, until the cloves are golden and caramely. Let the garlic cool slightly.
2. Squeeze the cloves out in a bowl and add a pinch of salt. Mash the cloves with a fork until they form a paste. Add the mascarpone to the bowl and stir to combine. Add in the basil, rosemary, thyme, oregano and parsley, stirring to combine.
3. Toss together the provolone, mozzarella and parmesan cheeses. Heat a large skillet or griddle over medium heat. Spread the outsides of the bread with softened butter. Spread the insides of the bread with the mascarpone cheese mixture. Place a slice of bread butter-side down in the skillet and add a few handfuls of cheese on top. Follow it with another slide of bread, butter-side up. Cook until the cheese is melted and each side is golden, about 4 to 5 minutes per side. Serve the sandwiches with a garnish of extra chopped herbs.

