

# ADULT GRILLED CHEESE SANDWICH

F EASY

Last Modified: 02/04/2014

PREP: 15 Min  
COOK: 15 Min  
GRIDDLE

SANDWICH

MAKES: 4 SANDWICHES

QUA	MEASURE	INGREDIENT	PROCESS
8	Slices	Any Hardy Sliced White Bread	
7	Oz	Sharp Cheddar Cheese	1/2" Cubes
2	Oz	Brie (White Skin Removed)	
1	Small	Shallot	Fine Dice
2	Tbsp	Dry White Wine (Chablis)	

BUTTER SPREAD			
3	Tbsp	Unsalted Butter	Softened
1	Tsp	Dijon Mustard	

PREPARATION	
<b>FACTOID</b>	This only takes 10 minutes longer to make than a "traditional" Grilled Processed Cheese Sandwich. Make this once and you will never go back to a simple slice of American Cheese between two slices of Buttered White Bread.
<b>FACTOID</b>	The reason Cheddar Cheese makes a "poor" grilled Cheese is that ANY aged Cheese is much drier than a "new" Cheese and dry Cheese melts poorly.
<b>TOOLS</b>	1) Small Mixing Bowl 2) Food Processor 3) Large Non-Stick Skillet OR Electric Non-Stick Griddle
<b>PREP</b>	None
<b>1</b>	In a small mixing bowl, thoroughly combine the Butter and Dijon Mustard and set it aside.
<b>2</b>	Cut the Cheddar Cheese into 1/2 inch cubes. Remove the white skin from the Brie Cheese. Finely dice the Shallot. Add the Cheddar, Brie, Shallot and White Wine into the food processor, pulse until the Cheeses are mixed well and there are no chunks of Cheddar Cheese remaining.
<b>3</b>	Preheat the dry Skillet over medium high heat, or preheat the Griddle to 350 degrees. Evenly coat one side of each slice of Bread with the Butter Spread. Spread 1/4 of the Cheese mixture on one slice of bread (Unbuttered side). Place the second slice of bread (Buttered side up) on top. Repeat for the remaining 3 Sandwiches.
<b>4</b>	Using a thin spatula place 2 Sandwiches in the skillet or all 4 Sandwiches on the Griddle.
<b>5</b>	Fry the Sandwiches until the bottom is golden brown and crispy, about 3 minutes (Pick up one corner and check). Carefully turn over the Sandwiches and fry the other side until it is golden brown and crispy. Another 3 minutes. Remove the Sandwiches to a serving platter (DO NOT stack them in order to keep them crisp) and allow them to rest for 2 minutes so the Cheeses coagulate slightly.
<b>SERVE</b>	Slice each Sandwich on the bias and serve while still hot.

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