

## Grilled Cheese with a Twist

Amounts are per student, so **Team Leader** needs to figure out how much the kitchen needs.

\_\_\_\_\_ 2 slices of bread per student

\_\_\_\_\_ 1 Tbsp soft tub margarine per student

\_\_\_\_\_ 1 slice medium cheddar cheese per student

\_\_\_\_\_ 1 tsp mustard

\_\_\_\_\_ 1 slice of ham – optional – must tell teacher how much is needed

\_\_\_\_\_ Slices of tomato – optional – must tell teacher how much is needed

\_\_\_\_\_ 1/2 to 1 apple

1. Organize ingredients on two cutting boards: one for sandwiches & one for tomato and apple.
2. Each student will build and butter their own sandwich so spread out (excuse the pun).
3. Mustard, cheese, ham and tomato on the inside. Spread margarine on the outside of the bread.
4. Turn frying pans on to medium-low heat. Make sure each pan has a lid that sort of fits.
5. Place one sandwich at a time in pan and cover with lid right away. This melts the cheese. Check for golden brown colour and flip sandwich; cover again. **DO NOT** pound or flatten sandwich with the flipper. **Each student gets to cook their own sandwich so washer & dryer need to cook first.**
6. When done cut in half on cutting board then transfer to paper towel and put on the table.
7. Meanwhile, apples are washed, quartered, cored and divided up onto paper towel.