



COOKING
with sujay

GRILLED CHEESE SANDWICH

A quick, comforting sandwich that never disappoints.



Level - Easy

Serves - 2

Prep Time - 5 minutes

Cook Time - 10 minutes

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Love

Learn

Inspire



Things we need



Ingredients

- 4 slices of sourdough bread
- 4 slices of sharp cheddar cheese
- 4 tablespoons of shredded cheese (I used Mexican)
- 4 Tbsp of unsalted softened butter
- 4-6 slices of ham or any other meat

Optional Add-ins

- 2 Tbsp Mayo

Tools Needed

- Medium Pan
- Spatula
- Knife
- Butter Knife
- Measuring spoons
- 2 large plates



Step by Step Instructions



1

Spread butter on each slice

Spread 1 Tbsp of butter with a butter knife on only 1 side of each bread slice. Lay the slices on a plate separately with buttered sides up.



2

Add mayo and cheese

Add mayo to the other side and with buttered side down add 2 cheese slices.



3

Add meat

Add 2 slices of meat on top of the cheese.



4

Add shredded cheese

On top of the meat add 2 Tbsp of shredded cheese



5

Close the sandwich

Use the other slice with buttered side up and close the sandwich



6

Grill the sandwich

Turn the stove on low/medium heat. Add 1 Tbsp of butter. Place the sandwich and grill until the cheese sizzles on each side and till golden brown.



Step by Step Instructions



7
Remove to serving plate
Remove onto serving plate



8
Cut into 2 slices
Cut sandwich into 2 slices



9
Serve and enjoy !
Serve with your favorite
sauce. I used mine with
Frank's red hot sauce.



This easy, tasty sandwich is one I've loved since learning to cook. I make it with thick bread and a few slices of meat. It goes great with warm soup or a fresh salad !

I hope you loved making this dish as much as I do.

Let's keep cooking together!



Please visit my website www.heytherefromsujay.com to download this step by step recipe and also watch the full video on my YouTube channel.