

Grilled Cheese Sandwich *Makes: 1 sandwich*

TIP: Have all ingredients ready before *slicing* bread so that it is still warm as you assemble the sandwich.

Ingredients:

1 slice of bread
2 oz. thinly sliced sharp cheddar cheese
1 dash hot sauce of your choice
butter or cooking spray

Preparation:

Toast bread to golden brown. Warm butter in a small skillet. *Slicer* toast. Turn both pieces toasted side up. Place cheese slices on one piece. Sprinkle hot sauce over cheese. Cover with second slice, toasted side down. Press spatula gently down onto sandwich. Grill sandwich on both sides until cheese is melted. If you prefer cheese more melted, microwave sandwich for an additional 30 seconds. Let cool slightly. Cut in half diagonally and enjoy.

This is a basic formula. You can experiment with many combinations of breads, cheeses and other fillings. Try some of these:

sour dough bread
brie (at room temperature or softened in microwave)
thinly sliced apples

pumpernickel bread
swiss cheese
hot mustard

multi-grain bread
manchego (at room temperature)
thinly sliced avocado

Disclaimer: The information and recommendations in these instructions are presented in good faith and believed to be correct. SB Schirmer Company LLC makes no express or implied warranty regarding The Nicer Slicer and will not be responsible for any injury or damage resulting from the use of The Nicer Slicer.



Thank you for purchasing The Nicer Slicer!

Using this unique kitchen tool you can:

- slice various breads, toast and bagels into two thin pieces
- safely butterfly boneless chicken breasts for perfect cutlets
- cut thick cooked hamburgers into thin patties
- make elegant tea sandwiches
- create healthy snacks and appetizers
- enjoy low calorie sandwiches using less bread

This modern kitchen utensil can expand your culinary horizons, allowing you to customize your menu. Here is a tool that helps you reduce portion size, lower cost and improve taste - *all at the same time!* The Nicer Slicer excels at improving the taste and textures of foods, such as crispy on the outside, soft on the inside, toasted sandwiches and homemade bagel chips. Many of our customers buy 2 or more slicers to share with family and friends. This tool belongs on your kitchen counter.

This utensil will help you develop your own new recipes for many types of sandwiches, snacks, attractive small appetizers, canapés and portable picnic treats. Inside are a few ideas and combinations to get you started.

Our slicer is manufactured in America, using industrial grade stainless steel and food grade plastic. The entire tool is dishwasher safe. Its sturdy construction means you can rely on your slicer for many years. We hope you enjoy using The Nicer Slicer.

Sandford B. Schirmer

Founder, SB Schirmer Company LLC

For more ideas and recipes, visit:

www.thenicerslicer.com and

www.pinterest.com/thenicerslicer

Using the Nicer Slicer

TIPS:

- Toasting bread before *slicing* makes a clean cut easier.
- Dense breads can be *sliced* without toasting.



1. Assemble The Nicer Slicer and a sharp knife with an 8" blade, (serrated for breads, non-serrated for meats) on a clean counter top or cutting board.

Select item to *slicer** into two vertical slices: bread, toast, already sliced bagel half, boneless chicken breast, thick ham slice or cooked hamburger. Experiment with your own favorite foods.



2. Open slicer and insert food item.



3. Pull curved top handles together firmly Use knife in other hand to cut through food. Slice using a rapid, sawing stroke with little downward pressure. If knife binds, release pressure lightly on handles and on downward stroke.



4. Open handles and remove 2 thin, ready to use slices. Assemble slices with fillings or toppings of your choice and enjoy your culinary creation!

**slicer: to cut food items in half using The Nicer Slicer.*

Peanut Butter and Jelly proves the strengths of The Nicer Slicer:

- It Improves taste
- It reduces calories
- It lowers cost

A PB and J sandwich made on a piece of toasted *sliced* bread will completely elevate this humble homemade treat. If you have a favorite fancy jam and high quality bakery bread you can use when creating this sandwich - so much the better!

Ingredients

1 slice bread (we use Brownberry® Bread OatNut)
1/2 tablespoons jam
1/2 tablespoons peanut butter

Instructions

1. Toast and *slicer* the bread.
2. Assemble the sandwich as you normally would but with about half the peanut butter and jam or jelly.
3. Enjoy!

Another Fun Treat - Pain au Chocolat Nicer Slicer Style

ProTip: Serve while still warm from the toaster!

Ingredients

1/2 bagel
1/2 tablespoon your favorite hazelnut chocolate spread

Instructions

1. Toast and *slicer* the bagel half.
2. Spread one slice with hazelnut spread.
3. Cover the spread with second slice and cut into quarters.

Bon Apétit!

Many Nicer Slicer recipes involve toasting bagels. To clarify the preparation and amount of bagels needed, follow these simple guidelines:

1 whole bagel =



bagel halves =



sliced bagels =



bagel wedges =

