



Grilled Cheese & Sandwiches

Hot Ham and Cooper® Cheese Sandwich



SLICE



Serves: 2



Prep Time: 6 min



Cook Time: 4 min



Total Time: 10 min

Ingredients

- 4 slices sourdough bread
- 8 slices Cooper® Sharp White cheese
- 1/4 pound deli-sliced ham, thick-cut*
- 4 tablespoons (1/2 stick) butter, room temperature

Directions

1. ASSEMBLE SANDWICHES:

Place 2 of the bread slices onto a cutting board. Add 2 slices of Cooper® cheese to each slice of bread. Divide the sliced ham into two piles and add equal portions of ham on top of the Cooper® cheese. Top the ham with the remaining 2 slices of Cooper® cheese per sandwich. Complete the sandwiches with the remaining slices of bread.

2. GRILL SANDWICHES:

Place a thick-bottomed skillet on a medium-high stovetop burner. Spread butter on each top slice of bread. Place each sandwich into the skillet, buttered side down. While the sandwich is grilling, spread butter on the other slice of bread for each sandwich. Grill until the first side is browned, then flip and brown the other side. Grilling should take about 4 minutes.

3. Once the bread is golden brown and the cheese is nice and gooey, remove the sandwiches from the heat and dig in!

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.