



Grilled Cheese & Sandwiches

Cooper® The Best Lobster Grilled Cheese You've Never Had



MELT



SLICE



Serves: 2

Ingredients

- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper
- 1 teaspoon oregano
- 1/2 teaspoon celery salt
- 4 slices artisan or country-style bread
- 1/2 stick unsalted butter
- 4 ounces cooked lobster meat, chopped into 1/4-inch chunks*
- 8 slices Cooper® Sharp White cheese
- Fresh spinach leaves
- Optional: Boston baked beans, prepared according to package directions (serve hot or cold)

Directions

1. Prepare seasoning blend by combining all ingredients in a small bowl. Season the cooked lobster evenly with the seasoning blend and set aside.
2. In a microwave, melt the butter, heating about 30 seconds. Set aside.
3. Butter 1 side of each piece of bread. Place 2 slices of bread on preparation area, buttered side down. Add 2 slices of Cooper® Sharp cheese to each slice of bread. Layer a few spinach leaves on top of the cheese. Portion the seasoned lobster meat equally onto both sandwiches. Add 2 more slices of Cooper® cheese to each sandwich, then cap them off with the remaining 2 slices of bread, buttered side up.
4. Heat a medium skillet or griddle to 350°F and add some of the melted butter.
5. When the skillet or griddle is warm, grill the sandwiches for 3-4 minutes or until brown. Flip the sandwiches and continue to grill another 3-4 minutes or until cheese is melted and bread is nicely browned.
6. Serve warm with a side of Boston baked beans.

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