

Sinful Cheese Gluttony

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Every once in a while I go outside my comfort zone and create something that is odd, but just tastes great. This round I made something so gluttonous that I had to share it with everyone. Mind you this concoction is not for the faint of heart (literally). The amount of butter and cheese placed on this is enough to get my veins crying a bit, so if you have any issues with that, tread lightly.

This idea came about from my past burger flipping days and European eating experience. I had a feeling it was going to be good, but it took me a little by surprise. Make no mistake this is comfort food and may ground you on the couch for a bit. The taste definitely reminds me of being back in the California.

Anyways, I hope everyone that tries this loves it as I did. The recipe is simple and should only take about 15 minutes to make with preparation.

You will need the following items:

cooking surface

(a skillet, non-stick pan,
or the best would be a griddle (cast iron surface))

spatula

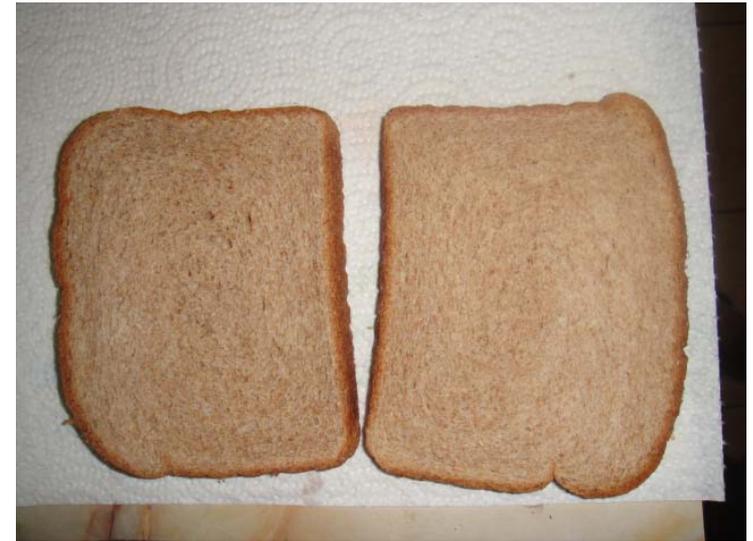
plate

paper towel

knife

Ingredients:

- 2 x Whole wheat bread slices (potato, rye, & pumpernickel good subs)
- 1 x firm tomato
- 1 x Muenster Cheese (pepper jack or plain jack probably great subs)
- 10 x tablespoons of parmesan
- 6 x tablespoons of mixed shredded cheese
- 2 x tablespoons of butter (don't use Pam!!!! It is a poor sub for this creation)
- basil / or other herbs (freshly chopped is best)
- Optional meat suggestions (Tuna fish, hot ham, hot pastrami, hot turkey)



Preparations:

1. Get your cooking surface nice and hot. Add 1/4 tablespoon of butter to the pan and let it set while the rest of prep is going on, however turn heat down so that the butter does not brown or burn.
2. slice up the tomatoes into good size pieces.



cooking steps:

- 1. toast both pieces of bread. this will made the bread a little firm.

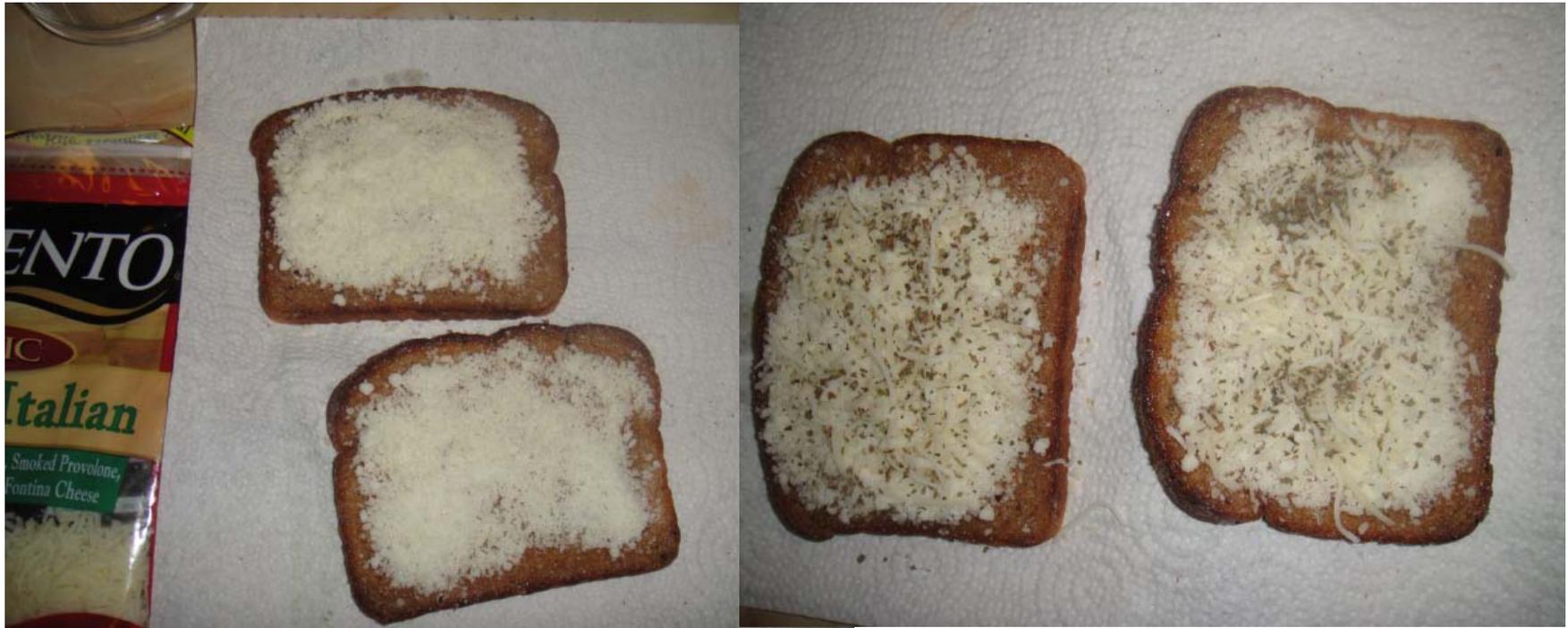


- 2. turn up the heat to medium on the cooking surface and melt 1/3 tablespoon of butter on it. it this is timed right, you should see a light film of butter from "preparation step 1". As soon as the butter has coated the surface place one slice of bread on the butter. Move the bread around to coat that one side with as much butter as you can. Once completed place the bread (butter side up) on a paper towel, this will get rid of some butter.

Repeat this step for both pieces of bread.



- 3. Now that both pieces of bread have one side coated with butter quickly place approximately 4 tablespoons of parmesan cheese onto the butter of each bread and press it into the bread lightly so it makes a thick layer; the butter will make the cheese stick to the bread as well. Add basil (or optional spice) if you want at this point so it fuses in between the cheese. Finally add 2 to 3 good size tablespoons of the mixed shredded cheese on top of the basil on each bread.



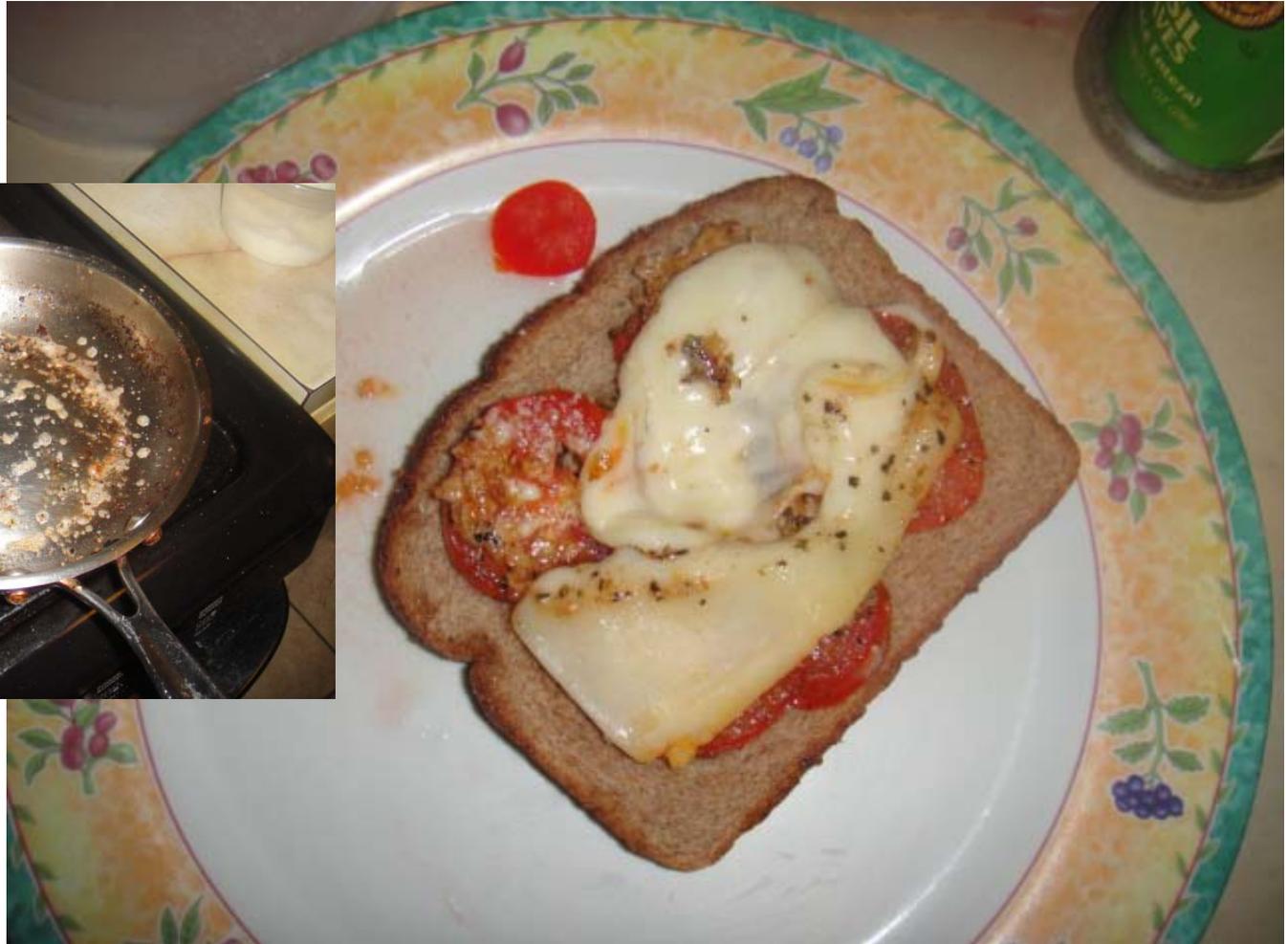
- recap, just in case. so at this point we have two slices of bread (toasted) with one side of each bread having melted butter, then a layer of parmesan, basil, and finally shredded mixed cheese.
- 4. At this stage we need to get the cooking surface really hot (I like mine where it looks like it's just about to burn the butter and you can see hot air rising from the pan) so we can sear all that cheese together. Now drop another 1/3 tablespoon of butter so it melts in and then drop the bread onto the pan cheese side down (might have to do it quickly so some of the cheese doesn't fall off). You should definitely hear some sizzle from this. you should only need to keep it on for about a minute, maybe two if your heat is lower. If done correctly when you finally take it off, you should have a thick layer of fused cheese that has a little burnt look to it. Do this for both pieces of bread. When the bread is done place cheese up on paper towel.



- 5. Now that the bread has some luv, we move onto the tomatoes. Turn your heat down to medium and drop another sliver of butter (1/4 tablespoon) into the pan and let it coast the bottom. spread enough parmesan cheese and/or mixed cheese on the bottom so it will more than cover the tomatoes that we will drop on next. so now drop on the tomatoes right away, then some basil (or other spice) and then more cheese on top of that. Give them about 15 to 30 seconds on both sides.



- 6. Place one piece of the bread cheese down onto your plate, then take the tomatoes straight from the cooking surface onto the untouched (on top) side of the bread.
- 7. Take the muenster cheese and drag it on the bottom of the pan until it just starts to turn soft and place onto the tomatoes. If there are any left over's in the pan, scrap them out and place on cheese.



- 8. Optional fillings (add at will) There are no extra fillings on this one... all cheese and tomatoes!!
- 9. Place the last piece of bread on top so that the cheese side is facing up and eat right away before it cools down.



Good luck and enjoy!!!!!!!

If anyone has suggestions, comments, or wants me to show other recipes please let me know.