



INGREDIENTS:

- 2 slices favorite bread
- 2 teaspoons Amazing Garlic Butter sauce, room temperature
- 1 slice of your favorite cheese (American, Velveeta slices)

PREPARATION:

1. Evenly brush the Amazing Garlic Butter Sauce on one of bread.
2. Place the cheese slice on the plain side of bread.
3. Place the remaining piece of bread on top of cheese. Press firmly to close the sandwich, then evenly brush the Amazing Garlic Butter Sauce on the outside of the sandwich.
4. Heat a heavy-bottomed frying pan over medium heat, place the sandwich in the pan, and press down on the sandwich with a spatula. (Alternatively, you can cook the sandwich in a sandwich press.) Cook until the bread is crisp and golden brown, about 3-4 minutes. Flip and cook until the second side is golden brown, the cheese is melted, and the sandwich is warmed through, about 3-4 minutes more.

SERVE IMMEDIATELY.

ALSO BRUSH ON BISCUITS FOR AN AMAZING NEW BREAKFAST FAVORITE!

