

## PIZZA GRILLED CHEESE

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Wow! It has been about 2 months since I have done one of these. Too much work and not enough food experimentation! Anywho...

A while back I started the Grand Grilled Cheese Experiment. I haven't been able to do the detailed work I would have liked to do on it, but I have been doing some stuff kinda informally and this fell out of that. I have also learned a few general things that seem to work well for and grilled cheese and eating TOO MANY grilled cheese along the way. Just kidding... there is no such things as too many grilled cheese

By the way... what is the plural of grilled cheese(s)?

By the by the way, I ACTUALLY took pictures for this one!

### INGREDIENTS

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<u>Qty.</u>	<u>Unit</u>	<u>Item</u>
4	Slices	Seedless Italian Bread
2	Slices	Regular to Thick Cut Provolone
2	Slices	Regular to Thick Cut Mozzarella
12	Slices	Pepperoni
1	14 oz. Jar	Pizza Sauce
AR	=====	Olive Oil
1	TBSP	Land o' Lakes Salted Butter

For bread, I am staying with Maier's Seedless Italian. DO NOT get the lo cal stuff. My second choice would probably be Martin's Potato Bread, but I think it is maybe not quite strong enough for this. I'll give them a go later. One of these days I am going to get around to making my own bread (one of these days)

Cheese.... I'll probably piss off a bunch of people, but I really like the Sargento stuff. That being said, I have not done a lot of cheese tasting, so maybe there is something out there that I will like better. Maybe another food exerperiment?

Pepperoni... I am going with Hormel on this one. They make SPAM... How could you go wrong?

Pizza Sauce... I am going with Classico. One of these, I may get around to trying my custom made pizza sauce

Butter... I'd typically say "insert standard blurb about salted butter here" here, but in this case I think salted butter is applicable

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## SPECIAL TOOLS

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- Grilled Cheese Pan [i, ii]
- Food Saver [iii]
- Food Saver Vac Seal Bags [iii]
- Chef's Press 8 oz weight [viii]

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## PREPARATION

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### A LITTLE BEFORE 2 HOURS FROM EATIN' TIME

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- 1) Lightly brush each grilled cheese pan with LVO
- 2) Place a piece of plastic wrap in each pan and press down so it sticks to the oiled pan
- 3) Brush the plastic wrap with LVO
- 4) Split the pizza sauce between each of the pans and spread out evenly
- 5) Place the pans in the freezer for at least 2 hours [iv]
- 6) Cut two ½ TBSP portions of butter and let sit out at room temperature while the sauce freezes

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### RIGHT BEFORE EATIN' TIME

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- 1) Remove each frozen square of pizza sauce from the grilled cheese pans and plastic wrap and cut into quarters
- 2) Vac seal and freeze the portions of frozen sauce that you will not be using this go around
- 3) Heat a small (but big enough for your bread!) non-stick pan on just above VERY low for about 5 to 10 minutes
- 4) Evenly spread butter on one side of each piece of bread. Make sure you get right up to the edges of the bread
- 5) Place the bread butter side down on a plate, cutting board, what have you
- 6) Tear the cheese into strips, maybe about 1 inch wide [v]
- 7) Place the strips of cheese on each slice of bread, alternating between mozzarella and provolone or between provolone and mozzarella
- 8) Place 6 slices of pepperoni on two of the slices of bread
- 9) Place 2 of the frozen portions of sauce on top of the pepperoni
- 10) Place the non-pepperoni / sauce side of bread on top of the pepperoni / sauce side
- 11) Place one grilled cheese in the pan. Place the Chef's Press on top and cover with the heat dome
- 12) Set timer for 5 minutes
- 13) Flip, place the Chef's Press on top and recover with hear dome
- 14) Set timer for 5 minutes
- 15) Flip and recover with hear dome [no Chef's Press this time]
- 16) Set timer for 2 minutes
- 17) If at this point it looks like it might not be browned enough, bump up the heat a tad
- 18) Flip and recover with hear dome [no Chef's Press this time]
- 19) Set timer for 2 minutes
- 20) Flip and recover with hear dome

- 21) Continue to flip every 1 – 2 minutes until you get your desired level of browning
- 22) Remove from heat and let cool for 2 minutes
- 23) Cut along the diagonal [vi] with a good serrate bread knife [vii]
- 24) ENJOY!!!
- 25) Repeat for the second grilled cheese.
- 26) ENJOY AGAIN!!!

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## CLOSING THOUGHTS

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One of the things I have learned recently is that there is a BIG difference between melted butter and softened butter. With softened butter the water / fat emulsion is still intact, but with melted butter it is broken. I have found that softened butter works MUCH better for grilled cheese

I also found that I have opened another Pandora's Box with this one.... What will this lead to????

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## NOTES

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- i. This is actually not to cook the grilled cheese
- ii. I don't know if this is a widespread thing or not, but it is a small pan about 5 ½ in. x 5 ½ in. x ½ in. Really any shallowish container that is about 5 ½ in. x 5 ½ in. will work
- iii. Not 100% necessary, especially if you are making more than 2 grilled cheese, but makes storing the frozen sauce MUCH easier
- iv. You can get by with 1 hour, but as you see from the pictures, it leaks a bit more liquid when you vac seal them for storage
- v. Don't worry about getting them TOO uniform, After all, they will melt!
- vi. It has been scientifically proven that triangles taste better
- vii. I never really realized the importance of a good serrated bread knife... until I got one. Don't believe me? Try cutting one grilled cheese with a non-serrated knife and one with a serrated knife.
- viii. Oh yeah.... You need these.

PICTURES

































