Canadian Bacon Grilled Cheese Monster Sandwich

Serves: 1

Preparation: 15 minutes

Total time: 15 minutes

Ingredients

1 thick slice of Canadian Bacon

2 thick slices of your favorite cheese

2 Tbsp. honey mustard

2 Tbsp. Butter or margarine

Take 2 slices of bread and spread desired amount of honey mustard on each slice.

Place one thick slice of cheese on each slice of bread.

Place one thick slice of Canadian Bacon on one of the slices. Close the sandwich. Put on a flat style plate. Use a clean heavier pan to press over the top of the sandwich. And allow it to rest there while you heat the pan.

Meanwhile, use a wide open style pan and heat it over medium to low heat, depending on your heat capacity. Take the heavy pan off the sandwich. Butter one side of the bread sandwich. Place the buttered side down in the pan and grill it until lightly golden. While the sandwich is grilling, butter the other side of the bread, carefully in the pan.

Turn the sandwich over and grill the other side until lightly golden. Close heat. And move to a serving plate. Allow 5 minutes for cooling, as the cheese will be very hot inside.

Enjoy from our family to yours at

www.liveoutyourlight.com