

Tía's Clásica

Tía's Clásica is a simple, traditional grilled cheese blended with green onion, served with a side of salsa for dipping. Now shut the hell up and eat your sandwich before you wake up Uncle Queso.

INGREDIENTS:

- 2 large slices of whole grain sourdough, or your favorite crusty bread
- Enough Dijon mustard for a thin layer across one slice of bread (about 1½ teaspoons)
- 1 cup lightly packed (3 ounces) freshly grated sharp cheddar cheese, plus a little more for sprinkling outside of the sandwich
- 2-3 teaspoons chopped green onion, the green parts only
- Unsalted butter

MY NOTES: *

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DIRECTIONS:

1. Spread the Dijon mustard lightly across one side of one slice of bread. You're aiming for a very thin layer. Stir the green onion into the grated cheese, and set aside.
2. Melt a pat of butter in a medium non-stick skillet over medium heat. Once melted, place the mustardy slice of bread into the skillet, with the mustard side facing up.
3. Top the slice with the oniony cheese (aim for about a ¼-inch layer of cheese). Then place the remaining slice of bread on top. Cover the skillet with a lid, and cook for several minutes, until the underside of the bread is golden.
4. Remove the sandwich from the skillet with a spatula, and add another pat of butter to the skillet. Once melted, carefully flip the other side of the sandwich against the buttered pan. Cover and cook until the underside of the bread is nice and golden, and the cheese is all melted.
5. Next, remove the nearly-finished sandwich with a spatula. Sprinkle a bit more grated cheese into the pan in a toast-sized shape, and flip the sandwich back over onto the cheese. Let it cook until you no longer hear any sizzle.
6. Finally, remove the sandwich with your spatula. Place it onto a cutting board, let cool for a minute or two. Gently cut it in half using a serrated knife, and serve warm.

HINT

Uncle Queso usually puts a lid on his pan while the grilled cheese cooks. This helps the cheese melt quicker so you don't end up with overdone bread and unmelted cheese.

* Keep this recipe a secret from your mother-in-law. Also, hide it from your ultra-competitive neighbor, or that friend that's a big time one-upper. They don't need additional ammunition. This is now your recipe. Use it wisely. If you must share, impress your friends by sending them to www.UncleQueso.com, and recommend they download a recipe card there. And don't forget to suggest they make a small donation to support the ongoing search for the perfect grilled cheese sandwich.

