



Slap Ya Mama

Slap Ya Mama Cajun Products

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The Ultimate Grilled Cheese Sandwich

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The perfect combination of cheese, bacon and onions make this grilled cheese sandwich one to be desired by many.

Ingredients:

- 1 Tbsp butter
- 1 medium onion, halved & thinly sliced
- 1 ½ tsp [Slap Ya Mama Low Sodium Blend Seasoning](#)
- 8 slices thick cut bacon, cut in half
- 3 Tbsp mayonnaise
- 1 tsp [Slap Ya Mama Cajun Pepper Sauce](#)
- 8 slices sharp cheddar cheese
- 4 slices sour dough bread, slices no thicker than a ½ inch
- 4 Tbsp butter, softened or spreadable

Directions:

In a large skillet over medium heat, melt 1 Tbsp of butter. Add onions and 1 tsp of Slap Ya Mama Low Sodium Blend Seasoning. Stirring consistently, sauté onions until they are golden brown and soft. Remove from pan and set aside on a plate.

Using the same skillet, fry the bacon until crispy. Remove from pan and set aside on a paper towel covered plate to let drain.

In a bowl, combine mayonnaise, Slap Ya Mama Cajun Pepper Sauce and ½ tsp of Slap Ya Mama Low Sodium Blend Seasoning. Mix well and set aside.

Sandwich Assembly: Spread mayo mixture on the inside of each slice of bread. Working from the bottom slice up, add 4 pieces of bacon, 2 slices of cheese, onions, 4 pieces of bacon, 2 more slices of cheese and top with a slice of bread. Using softened butter, spread 1 Tbsp of butter on the outside of the top slice of bread.

In a skillet over medium-low heat, place sandwich butter side down. Butter the top side of the sandwich with another 1 Tbsp and continue grilling sandwich on both sides until the bread is golden brown and the inside of the sandwich is ooey gooey with melted cheese.

Using a sharp serrated knife, cut sandwich in half and enjoy.

NOTE: This recipe will make 2 large grilled cheese sandwiches due to the fact that we used larger than normal slices of bread. If using regular sized slices of bread, this recipe may make 4 sandwiches total.