

# Canada's Best Grilled Cheese Sandwich Recipe Contest



## French Immersion Grilled Cheese

Makes 4 sandwiches, immersed in goodness!

### Ingredients

8 medium thick slices of nice, crusty French bread  
1 cup shredded Canadian 1 year aged cheddar  
¾ cup shredded OKA cheese  
6 slices cooked peameal bacon (1/8' inch thickness preferred – thinner is better!)  
3 tablespoons of salted butter, at room temperature  
3 tablespoons 100% Canadian Maple syrup  
1 pastry brush (for the Maple syrup)

### Preparation

Butter each slice of bread, put 4 aside, flip remaining slices to unbuttered side.

Distribute half of the cheddar and Oka cheese over the four slices (pat the cheese down a bit). Place 1 ½ slices of peameal bacon on top of the cheese on each slice.

Continue to spread the rest of the cheese evenly over the peameal bacon. Top with the remaining 4 bread slices, buttered side up. Put the sandwiches in a large non-stick frying pan, two at a time, cover, and cook on a medium/low heat for 2 minutes.

Uncover, and turn the sandwiches over and brush the sandwich generously with Maple syrup. Cook another minute of two; turn over again, brush again with Maple syrup.

Continue to cook the sandwich until the cheese looks melted and the bread is caramelized and golden looking.

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