

# Betty's Grilled Ham and Cheese Sandwich with Herb Mayonnaise



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In this video, Betty demonstrates how to make a scrumptious Grilled Ham and Cheese Sandwich with Herb Mayonnaise. A slice of Texas toast is buttered and grilled, then spread with Herb Mayonnaise. A thick slice of honey ham and a thick slice of Cheddar cheese are placed in the middle, and then the sandwich is completed with another buttered, grilled slice of Texas toast. Yummy!

Ingredients (for one sandwich):

2 slices of Texas toast bread (These are bread slices that are each 1-inch thick; if you can't find them, you may use regular slices of bread.)

butter, at room temperature-- about 1 teaspoon per side of bread slice

herb mayonnaise, as needed (This is a previous upload in bettyskitchen.)

1 thick (about 3/8-inch) slice of honey ham, cut to the size of a slice of Texas toast (You may use any type of ham; leftover is great!)

1 thick (about 1/4 --inch) slice of Cheddar cheese, cut to size of Texas toast (You may use another type of cheese, if you prefer.)

dill pickle spear, if desired

Butter one side of two slices of Texas toast. Place the buttered side down, and grill in a skillet over low to medium heat, until browned on the buttered side. Remove from heat to assemble your sandwich. Place a generous amount of Herb Mayonnaise on each of the grilled faces of the Texas toast bread slices. Spread evenly. Now, place a slice of ham on top of one of the grilled bread slices, and then place a slice of cheese on top of the ham. Place the remaining Texas toast slice (with spread side down) on the sandwich. Butter the top and bottom of the assembled sandwich, and grill on both sides, until browned and crusty. Remove from skillet, and cut into two halves. Place the halves on a serving plate, along with a dill pickle spear, if desired. This is a really tasty sandwich that I hope you will enjoy! Love, Betty ♥