

Betty's Pineapple Grilled Cheese & Chive Grilled Cheese Sandwich Recipes



Uploaded on 4 Jul 2009

In this video, Betty demonstrates how to make two luscious grilled cheese sandwiches--a Pineapple Grilled Cheese and a Chive Grilled Cheese. They start with the same base, but come out with two totally different flavors!

Ingredients:

- 1 cup shredded sharp cheddar cheese
- 2 oz. cream cheese, softened to room temperature
- 2 slices of hearty white bread
- 2 slices of 100% whole wheat bread
- 4 oz. butter, softened to room temperature
- 1 tablespoon fresh snipped chives
- dash of paprika
- 1/4 cup crushed pineapple, **very** well drained
- 1 teaspoon brown sugar

Prepare your 4 slices of bread by spreading one side of each slice with butter and grilling it in a large skillet. Remove the slices to a sandwich board or counter to make your fillings. Use a fork to mix 1 cup shredded cheddar cheese with 2 oz. cream cheese. Divide the mixture into two equal parts and place them in small mixing bowls. To one half add 1 tablespoon fresh minced chives and a dash of paprika. Spread a generous portion on the grilled side of the hearty white bread. Cover with the other slice of hearty white bread, grilled side down. Now, use the other mixture of cheddar cheese and cream cheese to make a separate filling. To the second mixture add 1/4 cup drained, crushed pineapple and 1 teaspoon brown sugar. Spread a generous portion of this filling on the grilled side of one piece of whole wheat bread. Cover with the other slice, with the grilled side meeting the filling. Now, spread all of the outer sides of both sandwiches with butter, and place them into the skillet to brown. Let them cook over very low heat, so that the heat will get to the middle and melt the cheese and blend the flavors. Turn each sandwich when the bottom side gets brown. When completely browned and heated through, remove the sandwiches from heat. Slice diagonally, and place on a nice serving plate with some fresh vegetables, relishes, or chips. These both have **wonderful** and memorable flavor!