

Betty's White Cheddar Cheese Sandwich with Red & Yellow Bell Peppers



Uploaded on 27 Sep 2010

In this video, Betty demonstrates how to make a White Cheddar Cheese Sandwich with Red and Yellow Bell Peppers. This sandwich is my version of the sandwich I ordered in our recent visit to Jonathan's at Gratz Park in Lexington, Kentucky. (You can see the real version in the video of our trip to Jonathan's.) This is a delightful blend of white cheddar cheese, red and yellow bell peppers, and mayonnaise inside warm toasted bread and dressed with lettuce and tomato.

Ingredients:

- 1 cup shredded white Cheddar cheese
- ¼ cup finely chopped red bell pepper
- ¼ cup finely chopped yellow bell pepper
- ½ cup mayonnaise
- French or Italian bread, sliced about 5/8-inch thick and toasted
- butter for toasting bread
- fresh outer iceberg lettuce leaves
- fresh thin-sliced tomatoes

Prepare your bread by slicing off two slices of Italian or French bread per sandwich. Spread a very small amount of butter on both sides of each bread slice. Place the slices in a skillet over medium heat and toast until browned and crunchy. Remove from heat and let cool a bit while you prepare your filling. In a small mixing bowl, add 1 cup shredded white Cheddar cheese, ¼ cup finely chopped red bell pepper, ¼ cup finely chopped yellow bell pepper, and ½ cup mayonnaise. Stir until well blended. Now, choose two slices of bread that match in size and spread the inner side of one of the slices with a generous amount of the Cheddar cheese filling. Top with 2 thin slices of tomato and 2 outer leaves of iceberg lettuce. Close up the sandwich, with the matching slice of bread, slice diagonally, and place on a serving plate. This sandwich is great with a dill pickle spear and potato salad alongside! I hope you enjoy it! --Betty