



GRILLED CHEESE SANDWICHES

A quick and easy way to make many delicious Grilled Cheese Sandwiches at one time

Yield: 32 Sandwiches

INGREDIENTS

4 Each  12 X 16" Parbaked Pizza Crust Whole Grain Rich, 16 17-Oz (#14007)

64 oz Sliced American or Shredded Cheddar Cheese

DIRECTIONS

- 1 Prior to Use: Store product frozen at 0° F to -10° F until ready to use.
- 2 Panning Crusts: Spray an 18"x26" sheet pans with butter-flavored pan release oil. Remove desired number of frozen crusts from the case. Place 2 crusts on each full-size sheet pan.
- 3 Place the pans of crusts on a rack. Cover with a bun rack cover and place at room temperature to thaw for 30 min.
- 4 When crusts are thawed, check to see if they are close together so their edges touch.
- 5 Place 64 oz. of sliced American or shredded Cheddar Cheese over the crusts.
- 6 Place 2 more thawed crusts on top of the cheese and spray the top of the second layer of crusts with butter-flavored pan release oil.
- 7 Bake at 375 F in a convection oven 12 to 15 min. or until top crusts are golden brown and cheese is melted.
- 8 Allow pan of sandwiches to set for 5 min. before cutting into 32 triangles for serving.



CHEF NOTES