



Grilled Cheese & Franks

Ingredients

- › 2 pieces of white bread
- › 1 Hofmann frank – your preference... **skinless German** or **skinless beef, natural casing German** or **natural casing beef, Cheddar Frank, Jalapeño Cheddar Frank**
- › 2 pieces of American cheese

Directions

Pan fry frank with a tsp of cooking oil, turning it often until slightly browned. Cut the frank into coins. Butter the outsides of 2 pieces of bread and heat a non-stick skillet on medium. Put one piece of bread in the skillet and start to brown on the buttered side adding a slice of American cheese and some coined frank pieces. Add the other slice of cheese and top with the 2nd slice of bread with the buttered side on top/outside. Wait until the cheese starts to melt slightly before flipping over the sandwich to grill the other side. Serve warm.

Prep Time

2 minutes

Cook Time

Approximately 8 minutes

Serves

1 person



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