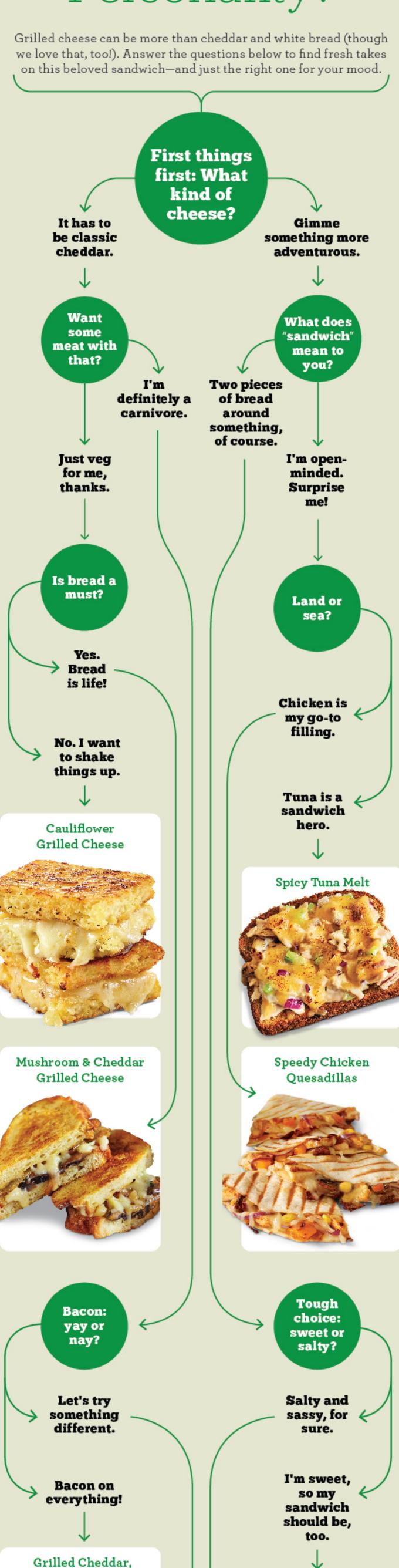


What's Your GRILLED

CHESE Personality?



Meatball, Lettuce & Tomato Sliders

Bacon & Apple

Sandwiches

Brie & Blueberry

Grilled Cheese



- 3 Tips for Making Amazing Grilled Cheese
- 1. Shred the cheese. Shredded cheese melts evenly and quickly, giving your sandwich maximum ooey-gooey appeal. If you prefer slices, keep them thin.
- 2. Keep your cool. High heat will overtoast your sandwich before the cheese is melted. Use medium to medium-low heat instead. 3. Use softened butter. It's the meeting of fat and a hot skillet

that helps create a crunchy, golden crust. Spread a generous layer

VISIT SOBEYS.COM FOR ALL OUR TIPS AND TRICKS.

over the bread for evenly toasted results.