



Kaleidoscope Grilled Cheese Sandwiches

1 cup of mixed shredded white cheese (Combine your favorites)

mozzarella, gruyere, Swiss, Monterey jack, white cheddar

1 package (4 colors) pure natural food colors

1 large brioche bread roll or 2 slices large sandwich bread

2 Tablespoons soft butter or butter substitute

Garnish: Sprinkles as desired

In a bowl, combine about 3 to 4 different shredded cheese. Place 1/4 cup mixed shredded cheese in 4 different small bowls

Using different colors for each bowl; stir in 1/4 to 1/2 teaspoon natural food color into each bowl; stir until cheese is tinted.

Slice the brioche bun in half; heat up Pantellegent skillet or griddle to 360 degrees or medium high heat.

Add 1/2 Tablespoon butter into hot pan; spread around pan. Place cut bun in pan, cut side down. Cook until golden brown.



Remove bun pieces. Spoon individual rows of colored cheese vertically on one toasted side. (For example red, yellow, blue, orange rows) Top with the remaining toasted bun.

Place 1/2 Tablespoon butter in skillet or griddle; heat to medium high.

Place sandwich in pan, top side down. Grill until toasted.

Place 1/2 Tablespoon butter in skillet or griddle; turn sandwich over to grill the other side until golden brown. Let rest several minutes before cutting.

Cut in half; lightly coat with melted butter; garnish with sprinkles if desired.
Yield: one large Grilled Cheese Sandwich

Note: We used Color Garden Pure Natural Food Colors – Plant Based Colors

Inspired by:

<http://www.popsugar.com/food/Rainbow-Grilled-Cheese-Recipe-41029936>

<http://www.tablespoon.com/recipes/rainbow-grilled-cheese/1580a2a5-4b66-4ca5-9e31-b0d7d4398cef#!>

About this Recipe: Perfect for Fun, Celebrating, and Grilled Cheese Delicious! I couldn't wait to see the inside of our sandwich. We used natural colors to tint our cheese and loved the idea of mixing our favorite flavors of white cheese. The sandwich melts into a kaleidoscope of colors and even created some of its own green streaks in it. We also thought that we could slice them into triangles to serve as appetizers. Some things just make you smile and this is one of them.