



## The Ultimate Grilled Cheese Sandwich

1 loaf Breadworks Multi-Grain Sourdough, sliced	¼ cup mayonnaise
1 cup shredded cheddar	4 oz. softened cream cheese
1 cup shredded mozzarella/provolone blend	½ teaspoon garlic powder
¼ cup shredded parmesan or asiago	salt & pepper to taste
softened butter	

Combine the softened cream cheese with the mayo, garlic powder, salt and pepper. Add the shredded cheddar, mozzarella blend and parmesan.

Spread some of the cheese filling between two slices of Multi-Grain Sourdough bread and make up as many sandwiches as you plan to use.

Spread the outside of the Multi-Grain Sourdough slices with softened butter. Lay the bread butter-side-down in a heated cast iron skillet. Carefully brown the bread and melt the cheese.

Serve with your favorite Tomato Soup (or make our Tuscan Bread Soup recipe found on our website).

Store any leftover filling the 'fridge for another round of awesome sandwiches, or use to spread on crackers for appetizers.

Our Multi-Grain Sourdough loaf is available Monday-Saturday at 8 a.m.

And by mail order by visiting our SHOP tab on the website [www.breadworks.com](http://www.breadworks.com)

We are located at 2264 M-119, Petoskey, MI 49770  
Across from Spectrum Cable and at the opposite end of the parking lot from Toski Sands Market