

# Grilled cheese with local cheese, maple and ketchup mayonnaise - Virtual Workshop version

**Recipe for 2**

## **Description**

A recipe that is part of Quebec's history, you can make it over and over again.

## **Note**

Here we present you the simplest way and the one that is the origin of the Grilled Cheese. Now you can bring all kinds of toppings (ham, bacon, asparagus, apple, fruits, ...)

## **Ingredients**

### Grilled cheese

- 4 Slice(s) Soft bread
- 1 Tbsp Butter
- 4 Slice(s) Migneron de charlevoix cheese
- 1 Tbsp Maple syrup
- 1 Tbsp Ketchup
- 4 Tbsp Mayonnaise
  
- Butter

## **Preparation**

- Preparation time **15 mins**
- Preheat your **Oven** at **400 F°**

### Make before the video course

## **Ingredients**

Make sure you have all the ingredients with you.

## **Materials**

1 cutting board, 1 chef's knife (large), 1 small knife (office), 1 plastic or metal spatula.  
1 clean table cloth, 1 tabletop trash can.  
1 frying pan, 1 flat plastic spatula.

### Grilled cheese

Butter one side of two slices of bread, place slices of Migneron cheese on the unbuttered side of one slice, cover with the second slice, buttered side up and toast!

It is also possible to make it in a frying pan or in an oven.

### Finition

Mix the mayonnaise, maple syrup and ketchup in a bowl and serve the pink sauce with the grilled cheese.

Cut the grilled cheese on the diagonal to obtain two triangles. Overlap them lightly on a plate.

**Bon appétit!**