



Grilled Cheese Sandwich

Difficulty: easy

Time: approx. 30 min.



Ingredients (4 persons)

- 8 Slices white bread
- 4 tbsp Butter (preferably salted), softened
- 8 Slices of cheddar cheese
- 14 ozs Hengstenberg Sauerkraut Bavarian Style
- 2 tbsp Hengstenberg Mustard, medium hot
- 8 Burger Pickles
- 1 Avocado (optional)

Butter the white bread on both sides and grill or pan-fry on both sides to a light golden brown color and cover with cheese. Spread the cheese with mustard, drain the sauerkraut well and spread it evenly on top. Tip: Try this sandwich with avocado. Just add avocado slices to the sandwich.



Place the two slices of toast together and bake the sandwich gently on a low heat and with the grill lid closed.