



WAFFLE IRON CHEESE

GRANDE[®]
CHEESE COMPANY

Add dollars to check totals with this unique appetizer. Thick slices of Grande Provolone Stick are lightly breaded and waffle-iron-grilled until golden on the outside and gooey on the inside. Serve with a side such as zesty red sauce, salsa or Buffalo ranch sauce.

INGREDIENTS:

Cheese:

7 oz. (2 slices) Grande Provolone Stick, cut in two 1/2-inch slices

Flour, as needed

Egg, beaten, as needed

Plain breadcrumbs, as needed

Olive oil cooking spray, as needed

2 oz. (1/4 cup) Dipping sauce (such as red sauce, salsa or Buffalo ranch sauce)

YIELD:

8 wedges

DIRECTIONS:

Cheese:

1. Cut each 1/2-inch thick slice of Grande Provolone Stick into quarters.
2. Dredge each cheese quarter in flour, dip in egg and coat in breadcrumbs. Spray both sides of each lightly with olive oil cooking spray.
3. Coat waffle iron generously with waffle iron cooking spray; working in several batches, arrange breaded cheese quarters in waffle iron, close lid gently and heat for 60 seconds or until golden. Remove from waffle iron.
4. Arrange 8 waffle iron-grilled provolone wedges on appetizer plate with 2 oz. dipping sauce.

