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## Fried Egg Grilled Cheese Sandwich

### Ingredients

1 tablespoon Grassland clarified butter  
4 slices of bread (thick)  
1 teaspoon cinnamon  
salt and pepper

4 eggs  
4 slices of cheese  
1 teaspoon cloves (ground)

### Directions

1. Brush on melted clarified butter to one side of each piece of bread.
2. In a frying pan, melt a little clarified butter over low heat.
3. Fry eggs so the yolks are cooked how you like them, and add salt and pepper to taste.
4. Once eggs are cooked, remove from flame.
5. In a separate frying pan, add a slice of bread, buttered side down.
6. Add a slice of cheese and top with two fried eggs. Add another slice of cheese on top of the eggs.
7. Top with another piece of bread, buttered side up.
8. Cover pan with a lid and cook until cheese is melted and bread is golden brown on both sides.

*Add sausage, bacon, vegetables and other additions as desired.*