

Donald's Breakfast Grilled Cheese Sandwiches, aka "If I make it, will you eat it?" (*)

Per sandwich:

- 2 slices bread
- Margarine or butter
- 1 egg
- 1 link breakfast sausage, or 4 half length slices of bacon -- convenient if it cooked in advance
- 2 slices of process cheese (what is often called, in the US, "American Cheese") or equivalent of "real" cheese sliced off a block of cheese
- Olive oil, or other oil, or more margarine or butter -- for frying the egg

Equipment:

- Griddle / frypan / electric frypan -- I like to use cast iron frypans
- Knife
- Cutting board
- Kitchen knife
- Spatula / egg flipper
- Stove (if not using electric frypan)
- Cheese slicer if not using wrapped process cheese
- 1 more plate than people you are serving (optional if you reuse the dirtied plate for yourself)
- Paper towelling, folded several times over itself

Preparation:

- If not already done, cook the sausage or bacon.
 - I normally cook large quantities of sausages and bacon in advance and store them in the freezer.
- Slice the cooked sausage lengthwise; bacon strips should be cut to half length.
- Spread margarine / butter on one side of each slice of bread.
 - I use bread kept in the freezer, which makes spreading the margarine easier.
- Bring to room temperature on the counter.
- Remove the cheese slices from the wrappers, or using a cheese slicer make enough cheese slices to cover one side of each slice of bread. Bring to room temperature on the counter.
- Fry the egg in a preheated pan; I normally turn them over; if it is more to your liking, sunny side up, or scrambled or omelette style will work too.
- Reheat the sausage or bacon at the same time in the frypan as cooking the egg.
- Remove the fried egg from the frypan and place on a plate.
- Remove sausage or bacon and place on top of the cooked egg.
- Using the paper towel, soak up any excess oil in the frypan using the folded paper towel, while it's still hot (be careful not to burn yourself).
- Place a slice of bread, margarine / butter side down, on the frypan.
- Place a slice of cheese on the bread.
- Place the egg and sausage / bacon on the cheese and bread.
- Place the second slice of cheese on top of the sausage / bacon.
- Place the second slice of bread, margarine / butter side up, on top.
- By now, the bread should be browning. Rotate 180 degrees horizontally if desired to brown evenly.
- When browned, flip the sandwich over and brown what had been the top side. Rotate 180 degrees horizontally if desired to brown evenly.
- Serve hot!

(*) "It" is called "If I make it, will you eat it?" after the way I began offering to make "it" for my mother, shortly after introducing "it" to her; she thought for a moment, then quickly and emphatically responded "Yes!"