

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" off the block 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
- 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.

Remove the fried egg from the frypan and place on a plate; remove sausage or bacon and place on top of the 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!"