

Max's Triple G (**G**ooey,**G**arlic **G**rilled Cheese)

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Ingredients:

Kraft singles cheese slices (2)
2 pieces of bread
1 tablespoon of butter or margarine
1 tablespoon of Clubhouse garlic plus seasoning

Instructions:

1. Grab all ingredients

- Bread
- Cheese
- Butter
- Garlic seasoning
- You will also need a frying pan, A butter knife and a utensil to flip the grilled cheese.

2. Put the frying pan on the stove preheat on medium (3-4) while you start to make the grilled cheese.

3. Grab 2 pieces of bread butter only one side on each piece, Sprinkle garlic seasoning on both buttered sides.

4. Flip the buttered and the seasoned sides down

5. Grab and peel the plastic off of the cheese slices, place the slices of cheese on the unbuttered side of the bread. Put other unbuttered piece on top.

6. Now place the grilled cheese on the frying pan

7. Cook 1-2 minutes on each side or until both sides are golden brown.

8. Use the flipper to lift grilled cheese out of the pan and place on the cutting board.

9. Turn off the stove and ask a parent for help to move the frying pan to a safe place.

10. Use a butter knife to cut grilled cheese in half, put on plate and enjoy!

(also pairs well with tomato soup or ketchup if that is your thing).

