

WELL!

DEMO DAY ONLY: To vote for *'The Nostalgic'*, tear this tab off and drop it into one of the boxes located near the demo tables.

share your favorite

Grilled cheese... WIN CASH & PRIZES!



FACEBOOK PHOTO CONTEST

Share a grilled cheese photo with us! Whether it's a photo of your original masterpiece, a pic of your family enjoying grilled cheese together, or even a nostalgic childhood photo, we'd love see.



Log on to the Robért Fresh Market or Lakeview Grocery Facebook pages to share your photo by April 22. You'll be entered to win a \$100 gift card and other great prizes.

For complete contest details visit our website or Facebook page.

Grilled
CHEESE
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GRILLED CHEESE RECIPE SHOWDOWN

See grilledcheeseacademy.com in April to enter your original recipe. The grand prize is **\$15,000!**



GRILLED CHEESE MONTH 2016 | DEPARTMENT RECIPE CONTEST | GROCERY

'The Nostalgic'

INGREDIENTS

- 1 slice baby Swiss cheese
- 1 slice smoked Gouda cheese
- 1 slice cheddar cheese
- 2 slices Texas toast
- Hot sauce of your choice (optional)
- Salted butter, softened
- Tomato soup of your choice

DIRECTIONS

Preheat a skillet to medium to low heat. Butter one side of each slice of toast.

Once skillet is hot, place on it one slice of toast, bread side down. Top bread with Swiss, gouda, cheddar, and a few shakes of your favorite hot sauce. Top with the other piece of toast, butter side up.

Cook on the skillet until cheese melts and bread is a toasted golden brown, flipping halfway through with a spatula.

Serve with hot tomato soup for dipping.

