

(KIMCHEESE) KIMCHI PIMENTO GRILLED CHEESE SANDWICH




Experience the bold flavors of our Kimchi Pimento Grilled Cheese! This creative recipe features thick-cut sourdough grilled to golden perfection, filled with our creamy, southern-style pimento cheese and a crisp layer of kimchi. The harmonious blend of creamy, tangy, and slightly spicy flavors creates a unique grilled cheese sandwich that's sure to be a hit.

Ingredients:

- 4 oz. Sandridge Pimento Cheese #868423
- 2 oz. Kimchi
- 2 Slices Sourdough Bread

Instructions:

1. Bread: Choose thick slices of sourdough for a sturdy and crispy sandwich.
2. Pimento Cheese: Ensure pimento cheese spread is soft and spreadable. If needed, let it sit at room temperature for a few minutes.
3. Kimchi: Use fermented, well-drained kimchi for the best balance. If it's too wet, lightly pat it with a paper towel to prevent excess moisture from making the sandwich soggy.
4. Butter: Have softened butter ready for spreading on the outer sides
5. Spread 2 oz. of pimento cheese evenly on each slice of bread.
6. On one side, layer the kimchi, ensuring even coverage without overloading.
7. Place the other slice of bread on top, pimento cheese side down, pressing gently to hold everything together.
8. Heat a nonstick skillet or cast-iron pan over medium-low heat.
9. Spread butter on the outer sides of the bread to create a crispy, golden crust.
10. Place the sandwich in the pan and cook for 3-4 minutes per side, pressing lightly with a spatula to ensure even grilling.
11. Flip and continue cooking until golden brown and crispy on both sides, and the pimento cheese is melted.
12. Remove from heat and let the sandwich rest for 1 minute before slicing.
13. Cut in half and serve hot, optionally with a side of pickles, chips, or a spicy dipping sauce.

Product	Description	Code #	Pack Size
 Southern Style Pimento Spread	This ready-to-serve spread offers a delightful combination of creamy cheddar cheese, sweet pimentos, and our signature dressing.	868423	2/5 lb. Pouches

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

