

# Cheese on Toast

A good and tasty snack, which also uses up bread that is just starting to go stale.

Any cheese will work with this recipe.

(Always use a grill for this; never use a toaster, far too messy!!!!)

You will need two slices of bread, a small block of cheese and some pepper.

Put the bread on to a baking tray or the grill pan and turn the grill on to a high heat.

While the grill is warming up, cut your cheese into fairly medium slices. You will need enough sliced cheese to fully cover both slices of bread.

Put the bread under the grill and keep an eye on it as it starts to toast.

After 3 or 4 minutes, the bread will have gone nice and brown so take it out and turn the slices over. Remember they have just come out from under the hot grill, so be careful or use tongs.

Once the bread has the untoasted side facing up, put on your cheese, covering all the bread and put it back under the grill. As the cheese cooks it will melt and go golden brown and when it is bubbling take it out from under the grill and put it on a plate. Let it cool down for a few minutes and then if you like pepper, add a little to the cheese.

You can add to this simple recipe by adding a few drops of Lee and Perrins Worcester Sauce to the cheese before you grill it, or by slicing some tomatoes and laying those on top after the cheese has started to bubble. If you use tomatoes they only need to go under the grill for a moment, just to heat through. If the pepper appeals to you then add that to the top of the tomatoes.