

Toasted Sandwiches

Easy to do and great fun. Although you can do toasted sandwiches using a grill, the best way is to use a sandwich toasting machine.

If you have one get an adult to show you how to use it first. Most work roughly the same way. You butter two slices of bread on both sides and lay them on a clean surface. *(Some people cut off the crusts first but that depends on the type of machine you are using.)*

Next add your filling to one slice only... more about that in a second.

Then you put the two slices of bread together, and having turned on the machine to get it nice and hot you pop them in and close the lid.

What happens now is really clever. When the lid shuts the outside edges of the bread get pushed hard together as does a line from corner to corner. Your one sandwich is now two separate triangular sandwiches which are totally sealed so the filling cooks in its own little pocket in the middle.

The machine normally tells you when your creation is cooked by 'pinging' at you or turning on a coloured indicator light, and you simply take out the cooked toaster sandwich and tuck in.

As to what to put in as the filling. How big is your imagination?

You can have savoury fillings, or sweet fillings so here are a few suggestions.

Cheese, ham or cooked bacon and add to those with baked beans, sauce, pickle or onion

Pre cooked bacon, Lettuce and tomato

Cheese and Marmite

Tuna and sweet corn or mayonnaise

For sweet fillings you can use;

Apple and brown sugar.

Banana and chocolate spread.

A word of warning though, these sandwich makers cook at very high temperatures so the filling is often very, very hot. Things like banana, tomato and beans will keep their temperature for a long time so let the sandwich cool for a bit and don't be tempted to take a big bite as soon as it comes out of the machine.