



# THE BIG CHEESY

These mobile chefs aren't just creating traditional grilled cheese sandwiches; they are taking their customers on a grilled cheese adventure. Catch them at various local markets, festivals and fairs for classics and some surprises such as Havarti and Bacon on Multi-Grain; Brie, Apple and Honey on Sourdough; and many more.

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Today's Special:

# SGT. PEPPERS

SERVES 1



## INGREDIENTS

1/4 lb medium cheddar cheese      2 slices sourdough bread  
1 fresh jalapeno pepper              2 tbsp butter

## DIRECTIONS

1. Don't forget to have fun!
2. Use high-quality sourdough bread. It's a good excuse to say "hi" to your local baker.
3. Shred the cheese before placing on the bread. It will melt more evenly and you'll get to use that cheese shredder that always ruins your sponges when you wash it.
4. Eat lots of cheese while shredding.
5. Thinly slice the jalapeno pepper and sauté in saucepan with a small amount of olive oil. The peppers will turn a deeper green when cooked. Be sure to properly ventilate your kitchen - trust us on this one.
6. Spread butter on the outside of the bread for a nice golden crisp! Partially melt the butter beforehand to avoid destroying your pristine bread when you spread the butter.
7. Layer the sautéed jalapenos and shredded cheese between the two slices of bread. Layering will ensure your sandwich will stick together when you flip it and you'll look like a pro. Expect to receive applause.
8. Use plenty of cheese. We're not called The Little Cheesy.
9. Grill the sandwich using a sandwich press or skillet on medium heat. When cooking on an open skillet you may want to cover the skillet during part of the grilling. This is especially true for sandwiches with a lot of cheese and toppings (i.e. all of our sandwiches). The steam created will help melt the cheese. However, don't cover it the entire time or you risk a soggy sandwich! When skillet cooking, flip the sandwich once the bottom bread has browned and continue grilling the other side. The trick is to melt the cheese without burning the bread.
10. Let the sandwich cool for a minute. Next cut the sandwich in half and pull the halves apart to admire your stretchy-cheese creation.
11. Enjoy your crisp, gooey grilled cheese and your jalapeno-cleared sinuses.



## Corporate Realty – TAKING IT TO THE STREETS

Enjoy this scrumptious recipe from The Big Cheesy compliments of **CORPORATE REALTY**

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