

TOMATO SOUP GRILLED CHEESE

When I had this idea, I called this “The Best Food Idea I Ever Had”. It was the perfect meld of comfort food. After all, what is more comforting than grilled cheese and tomato soup? Better yet? ALL in one package! If you dig this, check out the Pizza Grilled Cheese too.

I must ask myself this.... Where will this all end???

INGREDIENTS

Qty.	Unit	Item
4	Slices	Seedless Italian Bread
2 1/3	Slices	Kraft Deli Deluxe Yellow American Grilled Cheese
1	10.75 oz Can	Campbell's Tomato Soup (Condensed, Regular)
AR	=====	Light Olive Oil
1	TBSP	Land o' Lakes Salted Butter

For bread, I am staying with Maier's Seedless Italian. DO NOT get the low calorie stuff. My second choice would probably be Martin's Potato Bread, but I think it is maybe not quite strong enough for this. I'll give them a go later. One of these days I am going to get around to making my own bread (one of these days)

Cheese.... Kraft Deli Deluxe Yellow American. I don't know what it is about this cheese (well, actually I do), but it is PERFECT for making “classic” grilled cheese

Butter... I'd typically say “insert standard blurb about salted butter here” here, but in this case I think salted butter is applicable

SPECIAL TOOLS

- Grilled Cheese Pan [i, ii]
- Food Saver [iii]
- Food Saver Vac Seal Bags [iii]

PREPARATION

A LITTLE BEFORE 2 HOURS FROM EATIN' TIME OR DAY(S) BEFORE

- 1) Lightly brush each grilled cheese pan with LVO
 - 2) Place a piece of plastic wrap in each pan and press down so it sticks to the oiled pan
 - 3) Brush the plastic wrap with LVO
 - 4) Split the tomato soup between each of the pans and spread out evenly
 - 5) Place the pans in the freezer for at least 2 hours
 - 6) Remove each frozen square of tomato soup from the grilled cheese pans and plastic wrap and cut into quarters
 - 7) Vac seal and freeze the portions of frozen soup that you will not be using this go around
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RIGHT BEFORE EATIN' TIME

- 1) Measure out the butter into two portions and put each portion into a small ramekin
- 2) Place the ramekins in a toaster oven, set to warm (120 deg. F), and set a timer for 5 minutes
- 3) Check the butter. If it is not yet soft, continue to heat, checking every 2-3 minutes
- 4) In the meantime, heat a small (but big enough for your bread!) non-stick pan on just above VERY low for about 5 to 10 minutes
- 5) Evenly spread butter on one side of each piece of bread. Make sure you get right up to the edges of the bread
- 6) Place the bread butter side down on a plate, cutting board, what have you
- 7) Fold the cheese slices into thirds and tear apart
- 8) Place 4 strips of cheese on each slice of bread [iv]
- 9) Cut two of the portions of frozen tomato soup along the diagonals to get four triangles
- 10) Place 4 of the triangles of frozen tomato soup on top of two of the sandwich halves. Space the triangles such that they will not fall directly on the diagonals of the bread
- 11) Place the non-tomato soup side of bread on top of the tomato soup side
- 12) Place one grilled cheese in the pan [v] and cover with a heat dome
- 13) Set timer for 5 minutes
- 14) Flip and recover with a heat dome
- 15) Set timer for 5 minutes
- 16) Flip and recover with heat dome
- 17) Set timer for 2 minutes
- 18) If at this point it looks like it might not be browned enough, bump up the heat a tad
- 19) Flip and recover with heat dome
- 20) Set timer for 2 minutes
- 21) Flip and recover with heat dome
- 22) Continue to flip every 1 – 2 minutes until you get your desired level of browning
- 23) Remove from heat and let cool for 2 minutes
- 24) Cut along the diagonal [vi] with a good serrate bread knife [vii]
- 25) ENJOY!!!
- 26) Repeat for the second grilled cheese.
- 27) ENJOY AGAIN!!!

CLOSING THOUGHTS

PRETTY FREAKIN' GOOD! This also proved once and for all that triangles taste better. After I ate the one shown in the pictures, I tried one that I did not cut. The triangle one was far superior

NOTES

- i. This is actually not to cook the grilled cheese
- ii. I don't know if this is a widespread thing or not, but it is a small pan about 5 ½ in. x 5 ½ in. x ½ in. Really any shallowish container that is about 5 ½ in. x 5 ½ in. will work
- iii. Not 100% necessary, especially if you are making more than 2 grilled cheese, but makes storing the frozen soup MUCH easier
- iv. This should work out to total coverage for the Maier's Regular Italian
- v. No Chef's Press on this one!
- vi. It has been scientifically proven that triangles taste better
- vii. I never really realized the importance of a good serrated bread knife... until I got one. Don't believe me? Try cutting one grilled cheese with a non-serrated knife and one with a serrated knife.

PICTURES















