

PLANT-BASED COOKING 

# The Grilled Cheeze SANDWICH

*Sample a variety of plant-based, non-dairy cheese alternatives grilled on fresh local artisan bread and explore a variety of flavorful fillings and condiments used to craft the ultimate vegan grilled cheeze sandwich*



SUNDAY, JANUARY 12TH | 2:00 - 3:30 PM  
PACIFIC BEACH TAYLOR BRANCH LIBRARY



# BUILD YOUR OWN VEGAN GRILLED CHEESE

## INGREDIENTS:

### ASSORTED SLICED BREADS:

Sourdough  
Rye  
Whole Wheat  
French or Italian

### GRILLING SPREADS:

Vegan mayo  
Vegan butter

### VEGAN CHEESES:

Shredded Cheddar, Jack, Pepper Jack, Mozzarella  
Block of vegan Feta, crumbled  
Wheel of Creamy Chive or Mozzarella, sliced  
Vegan Parmesan (a wedge sliced thin or grated)

### VEGAN MEAT FILLINGS:

Grilled vegan bacon  
Grilled vegan sausage or soyrito  
Sliced vegan deli meats  
Seasoned jackfruit

### VEGGIE FILLINGS:

Sautéed mushrooms  
Caramelized sweet onions  
Sauerkraut  
Purple onion rings, sliced thin  
Sun-dried tomatoes  
Roasted red bell peppers  
Arugula  
Fresh basil  
Sprouts  
Marinated artichoke hearts  
Jalapeños, sliced  
Tomatoes, sliced  
Avocado, sliced

### FRUIT FILLINGS:

Apples, sliced  
Pears, sliced  
Strawberries, sliced  
Fruit preserves



### SPREADS: & DIPPING SAUCES

Assorted mustards  
Fruit preserves

### DIRECTIONS:

Choose your preferred bread, cheese, and fillings.

Heat a flat grill or large skillet to medium high. Spread vegan mayo or butter on one side of each slice of bread. Layer one to two slices of cheese on the dry side of the bread, spread any desired fillings over the cheese then top the fillings with an additional one - two slices of cheese. Top with the second slice of bread and grill 3-4 minutes on each side or until the bread begins to turn golden brown. Use a spatula to carefully flip the sandwich and grill on the second side until browned on both sides. Transfer the sandwich to a serving plate and slice the sandwich in half with a serrated knife. Serve hot.

Host a Vegan Grilled Cheese Party! Create a spread of assorted breads, spreads, cheeses, and fillings. Heat up a large flat grill, provide tongs, spatulas, and spreaders and let your guests get creative with their fillings for a fun and delicious casual afternoon lunch or dinner party!

