

# Grilled Cheese Dunkers

*6 sandwiches fills a 6 cup capacity tray*



## Ingredients

**24 slices** of cheese (we prefer pepper jack, sharp cheddar, and mozzarella)

**12 slices** of bread

## Directions:

1. Set the heat to medium or medium-low. This is important because we are not using butter or oil on the bread. Slow and low will get you the best results
2. Place one slice of bread in the pan
3. Top with two slices of cheese
4. Cover with the second slice of bread
5. Place a lid on the pan and allow the cheese to heat while the bread slightly browns
6. Flip the sandwich and repeat the process on the other side
7. Toast the bread lightly
8. Remove the crust from the bread
9. Cut the grilled cheese into small squares about the size of a crouton
10. Place the squares on parchment-lined trays
11. Freeze dry (my cycle time was 13 hours)

## Rehydration:

Simply add as a topper to any soup you are eating, or eat as is. We love these with tomato soup.

## Notes:

These are a great addition to any soup as a crunchy cheesy topping.

## Nutritional Value Per 1 sandwich serving

Calories: 610 Protein: 0 g Fat: 40 g Carbohydrates: 29 g Sugar: 3 g Fiber: 2 g