

# GRILLED CHEESE ROLL UPS

- 3 tablespoons Grassland clarified butter
  - 8 slices bread, with crust trimmed
  - 16 slices of Wisconsin cheese
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## DIRECTIONS

1. Using a rolling pin, flatten bread squares to 1/4-inch thickness.
2. Place 2 cheese slices on top of each slice of bread and roll up tightly.
3. Melt 3 tablespoons of clarified butter in a large skillet over medium high heat. Working in batches, add roll ups to the skillet, cooking until all sides are golden brown and the cheese has melted, about 3-4 minutes, adding more butter as needed.
4. Serve immediately. Add spinach, tomatoes, ham slices and other ingredients to bring creativity to your grilled cheese.

