

BUFFALO GRILLED CHEESE SANDWICH

- 2 cups Mozzarella cheese, shredded
- 1/2 cup Frank's RedHot® Buffalo Wings Sauce
- 6 tsp Blue cheese crumbles
- 12 Bread slices, country style
- 6 Tbsp Butter

1. Toss mozzarella and wings sauce together in bowl.
2. Place 1/3 cup cheese mixture on 6 slices of bread, spreading evenly. Sprinkle each with 1 teaspoon blue cheese. Top with remaining bread.
3. For each sandwich, heat 1 Tbsp butter in a nonstick skillet over medium-low heat.
4. Press the sandwich slightly and place it in skillet. Cook until golden on the bottom, 3 to 5 minutes. Flip, adding more butter to the pan if needed, and cook until the other side is golden and the cheese melts, 3 to 5 more minutes.

ADDITIONAL INFORMATION

Ingredients	1/2 cup Frank's RedHot® Buffalo Wings Sauce , 12 Bread slices, country style , 2 cups Mozzarella cheese, shredded , 6 Tbsp Butter , 6 tsp Blue cheese crumbles
Course	Brunch , Lunch
Cuisine	American
Category	Sandwiches
Serving Size	4