

## 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

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