

## PBJ Documentation

Date	Version	Comment	Updated By
10/25/2016	1.0	Initial version	Akash Udani
10/27/2016	1.1	Added images, citation and formatting changes	Akash Udani

### Description

This document provides a detailed account of how to create the famous American food item - peanut butter jelly sandwich. The steps have been listed keeping in mind the fact that this guide can be used by an amateur who will be preparing the sandwich for the first time. The final product may vary for different individuals depending on how well the steps have been followed. This is the most basic version of the peanut butter jelly sandwich. The user can customize by using additional ingredients and prepare different variations of this delicacy.

### Steps for making grilled peanut butter sandwich



**Figure 1**

1. Gather all the ingredients and kitchenware required for making the peanut butter jelly sandwich.
  - Two slices of bread or a packet of bread, depending on the quantity of sandwiches to be made. The bread can be brown bread or white bread
  - Peanut butter of any type depending on user preference
  - Normal unsalted butter
  - Jelly(or jam), of any flavor depending on user preference
  - A butter knife or a spoon (butter knife is preferred)
  - A kitchen knife
  - A frying pan
  - A smooth flat surface
2. If the peanut butter and jelly have been kept in the refrigerator, remember to take them out in advance so that they are at room temperature when we start making the sandwich. The peanut butter can also be heated in a microwave for some seconds so that it becomes easier to apply it on the bread.
3. Open the packet of bread by removing the twist tie. Remove two or more slices of bread. Replace the twist tie on the bread packet.
4. Open the peanut butter bottle by holding the bottle in one hand and rotating the lid with the other hand.
5. Hold the butter knife in the dominant hand and the bottle in the other. Using the butter knife, take a scoop of peanut butter and apply it at the center of both the bread slices. The slices can be kept on a flat surface or held in the other hand. Spread the peanut butter outwards towards the edges and apply it evenly across the entire bread surface. If required, repeat the process with some more peanut butter. The thickness of the peanut butter layer depends on the user taste and preference.
6. Open the jar containing jelly by holding the jar in one hand and rotating the lid with the other hand.
7. Using the butter knife, take a scoop of jelly and spread it evenly on one of the bread slices. The layer of peanut butter prevents the bread from getting soggy due to contact with the jelly. If we apply the jelly on both the slices, then there is a possibility of the excess jelly spewing out from the sides when we combine the bread slices.
8. Take the peanut butter bread slice and place it on top of the other bread slice. Ensure that the alignment of the bread slice is correct and that no jelly spills out.
9. Apply some unsalted butter on the outer sides of both the bread slices. Heat the frying pan till it becomes moderately hot. Place the sandwich in the pan and wait till it becomes golden brown. Flip it over and repeat the process for the other side. Take care to ensure that each side of the sandwich is not grilled for more than a few minutes lest it gets burnt.

10. Place the sandwich in a plate. Slice it diagonally into two triangular slices, using a regular kitchen knife. It can also be cut vertically into two rectangular slices.
11. Enjoy the delicious taste of the sandwich.
12. Repeat the above steps to make more sandwiches.
13. Put away the bread and keep the peanut butter and jelly back into the refrigerator.



**Figure 2**

**Figure URLs**

Figure 1

kzavoral. How to make the perfect peanut butter and jelly sandwich. Retrieved October 27, 2016, from <http://www.instructables.com/id/How-To-Make-a-Perfect-Peanut-Butter-and-Jelly-Sand/>

Figure 2

lislavery. (2011, August 29). Grilled peanut butter and jelly sandwich recipe. Retrieved October 27, 2016, from <http://www.chowhound.com/recipes/grilled-peanut-butter-and-jelly-sandwich-30000>

**Word Count: 697**