# Grilled Cheese Sandwich

## Extra cheesy grilled cheese sandwich

**Prep time:** 10 mins

**Yield:** 4

**Ingredients**

1/4 cup butter, softened

1 tablespoon grated Parmesan cheese

8 Italian bread slices

4 (3/4-oz.) provolone cheese slices

4 (3/4-oz.) mozzarella cheese slices

**Steps**

1. Stir together butter and Parmesan cheese in a small bowl.
2. Spread 1 1/2 tsp. butter mixture on 1 side of each bread slice. Place 4 bread slices, buttered sides down, on wax paper. Top with provolone and mozzarella cheeses; top with remaining bread slices, buttered sides up.
3. Cook sandwiches, in batches, on a hot griddle or in a non-stick skillet over medium heat, gently pressing with a spatula, 4 minutes on each side or until golden brown and cheese is melted.

# Strawberry Milkshake

### Creamy strawberry milkshake

**Prep time:** 10 mins

**Yield:** 4

**Ingredients**

8 ounces strawberries, stemmed and sliced

1/2 teaspoon vanilla extract

1 pint vanilla ice cream

1/4 cup milk

**Steps**

1. Blend half of strawberries, 1/4 tsp. vanilla, 1 cup ice cream and 2 Tbsp. milk in blender until smooth.
2. Pour into 2 glasses. Repeat with remaining strawberries, vanilla, ice cream and milk. Serve immediately.

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### Pecan, raisin and cinnamon cookies

**Prep time:** 30 mins

**Yield:** 5 ½ dozen

**Ingredients**

1 cup butter or margarine, softened

1 1/2 cups firmly packed brown sugar

3 eggs

3 tablespoons strong coffee

2 1/2 cups all-purpose flour

1 teaspoon baking soda

1 tablespoon ground cinnamon

1 tablespoon ground allspice

1 cup raisins

1 cup chopped pecans

**Steps**

1. Cream butter in a large mixing bowl; gradually add sugar, beating until light and fluffy. Add eggs, one at a time, beating well after each addition. Add coffee, stirring well.
2. Combine flour, soda, cinnamon, and allspice in a large mixing bowl. Stir in raisins and pecans to coat well; add to creamed mixture.
3. Drop dough by heaping teaspoonfuls 2 inches apart onto greased cookie sheets. Bake at 350° for 8 minutes. Remove from cookie sheets, and cool on wire racks.