

PBJ Documentation

This document is a detailed guide to make one of the best variants of the famous American delicacy: grilled peanut butter and jelly sandwich with bacon. It is of utmost importance that the quantity of ingredients, brands of ingredients and steps mentioned below be followed to obtain the optimum taste. Peanut Butter and Jelly should be used in equal amounts to get a balanced flavor and the bacon should be medium crispy so that there is some amount of fat left behind and we use the challah bread slices to keep the flavor of the bread neutral in the sandwich. The ingredients, required apparatus and directions to be followed are mentioned below.

Ingredients:

1. Clarified Butter – 2 Tea Spoon
2. Fresh all-natural Peanut Butter – 1 Table Spoon
3. Whole Fruit Grape Jam – 1 Table Spoon
4. Aged (4 year) Cheddar Cheese – 50 grams
5. Medium Crispy Bacon – 2 to 3 small pieces (suit your taste)
6. Challah white bread – 2 slices



Kitchenware:

1. Sharp Knife
2. Table Spoon and Tea Spoon measures
3. Chopping Board
4. Mixing Spoon
5. Mixing Bowl
6. Butter knife
7. Sandwich Grilling Machine (any brand)

Directions:

1. Take 1 Table Spoon of peanut butter and put it in the mixing bowl.
2. Take the 50 gram block of aged (4 year) cheddar cheese and dice it into small cubes of equal sizes
3. Add the cheese cubes to the mixing bowl.
4. Take 2-3 small pieces of medium crispy bacon on the chopping board, depending on how much you like bacon, and cut it into small pieces.
5. Add the small pieces of bacon to the mixing bowl.
6. With help of the mixing spoon, mix the content of the bowl till everything mixes together into a spreadable form.
7. Using the butter knife, apply the clarified butter on one side of each slice and flip it onto the chopping board (buttered side down).
8. Spread the mix from the mixing bowl, evenly on one of the bread slices using the mixing spoon.
9. Now put the other slice of the bread on top of the spread such that buttered sides of both slices are facing outwards.
10. Now put this sandwich in the grilling machine and grill it between 250-300 degrees Fahrenheit for 5 minutes. In case you don't have a grilling machine, the sandwich can be grilled on a non-stick pan kept on low heat/flame. This is to be done till the bread is brown and crispy.
11. Now, take the sandwich out of the machine and open it again.
12. Spread the whole fruit grape jam evenly on one of the sides and close the sandwich again.
13. Now, cut the sandwich along the diagonal using a cutting knife.
14. Sandwich is now ready to serve.

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References:

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