

Celebrate National Grilled Cheese Month with Mr. Food®'s Hometown Grilled Cheese Recipe Contest

(NAPS)—April has been officially designated “National Grilled Cheese Month” to honor one of America’s favorite foods, the delicious grilled cheese sandwich oozing with mouthwatering cheese. To celebrate, Mr. Food® and the American Dairy Association (ADA) have teamed up to find the tastiest grilled cheese recipes from coast to coast.

Show local pride by entering a grilled cheese recipe bursting with hometown flavor in Mr. Food®'s Hometown Grilled Cheese Recipe Contest, sponsored by the ADA and the star of the nationally syndicated Mr. Food® television vignettes.

Americans across the country are challenged to create grilled cheese sandwiches featuring the flavors of their hometown. A Chicagoan might submit a recipe for Chicago Deep-Dish Grilled Cheese filled with mozzarella, Parmesan, marinara and pepperoni, while a Philly Cheese Steak Grilled Cheese with provolone and Swiss might come from a Philadelphian.

The popularity of grilled cheese is universal, but its contents are not. With hundreds of varieties of domestic cheeses and the range of American flavors, the grilled cheese sandwich options are endless!

To enter, send a hometown grilled cheese sandwich recipe containing a minimum of two types of American-made, cow’s milk cheeses to P.O. Box 81319, Chicago, IL 60681-0319 or enter online at the ADA’s Web site, www.ilovecheese.com. All entries must contain the contestant’s name, complete address, phone number(s), age, complete recipe and recipe title. More than one recipe per contestant may be submitted, but there may be only one winner per household and one prize per winner. Entries must be received via U.S. mail or online by 11:59 p.m. May 15, 2001.

One grand-prize winner will receive a trip for two to Canyon Ranch Spa/Berkshires in Lenox, Mass., \$500 and a trip to Ft. Lauderdale to watch the taping of a Mr. Food® television segment.



Each runner-up will receive a Kitchen Aid Stand Mixer valued at \$500.

For complete rules, visit www.ilovecheese.com, or send a self-addressed, stamped envelope to Mr. Food®'s Hometown Grilled Cheese Contest, P.O. Box 81319, Chicago, IL 60681-0319.

Try one of Mr. Food®'s grilled cheese favorites for inspiration:

**ALL-AMERICAN
GRILLED CHEESE**
from the kitchen of Mr. Food®
Makes 4 servings
Prep time: 10 minutes
Cook time: 10 minutes

**4 tablespoons (½ stick)
butter, softened**
8 slices hearty white bread
**8 slices (¼ pound) American
cheese**
16 slices crisp, cooked bacon
**8 slices (¼ pound) Colby
cheese**

Spread butter evenly on one side of each piece of bread. Distribute American cheese slices and bacon equally over 4 slices of bread on the side without butter. Equally place Colby cheese slices over the bacon, and top with the remaining slices of bread, butter-side out.

Preheat a large skillet or griddle over medium heat. Cook sandwiches, in batches if necessary, for 2 to 3 minutes per side, or until golden and the cheeses are melted. Serve immediately.