

HOMEMADE HAMBURGER CHEESE SLICES

F EASY

Last Modified: 11/27/2016

PREP: 1 Hr
COOK: 15 Min
STOVETOP

SANDWICH

MAKES 6 SLICES EACH

QUA	MEASURE	INGREDIENT	PROCESS
STRONG CHEESE BLEND			
1/4	Cup	Sharp Cheddar Cheese	Shredded
1/4	Cup	Gruyere Cheese	Shredded
1/4	Cup	Blue Cheese	Crumbled
1/4	Cup	Heavy Cream	Scalded
MILD CHEESE BLEND			
1/2	Cup	Colby Cheese	Shredded
1/4	Cup	Provolone Cheese	Shredded
1/4	Cup	Heavy Cream	Scalded
EARTHY CHEESE BLEND			
1/4	Cup	Provolone Cheese	Shredded
1/4	Cup	Muenster Cheese	Shredded
1/4	Cup	Swiss Cheese	Shredded
1/4	Cup	Heavy Cream	Scalded
SPICY CHEESE BLEND			
1/2	Cup	Pepper Jack Cheese	Shredded
1/4	Cup	Sharp Cheddar Cheese	Shredded
1/4	Cup	Heavy Cream	Scalded
OPTIONAL			
4	Tbsp	Chives	Chopped
4	Tbsp	Green Onions (Greens Only)	Chopped
4	Tbsp	Sweet / Hot Pepper Rings (Vlasic)	Chopped
4	Tbsp	Fresh Dill Weed Leaves	Chopped
4	Tbsp	Green / Black Olives	Chopped
4	Tbsp	Fresh Coriander Leaves (Cilantro)	Chopped
4	Tbsp	Fresh Hot Peppers	Chopped
PREPARATION			
FACTOID	Each blend here makes 6 Slices of different Cheese mixtures intended to be melted on either frying or grilling hot Hamburgers.		
CAUTION	This Requires a small sheet pan with a silicone baking sheet that fits the entire bottom.		
TOOLS	1) Small Saucepan & Lid 2) Aluminum Quarter Sheet Pan 3) Silicone Baking Sheet 4) Box Grater 5) Pizza Wheel Cutter		

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1	1 to 1 1/2 hours before shredding, place any "soft" Cheeses into the freezer to stiffen up so they will shred easier.
2	Place the sheet pan inside the oven and preheat the oven to 200 degrees.
3	Thoroughly mix the Shredded Cheeses listed in the blend you want together using your hands.
4	In a small saucepan over medium low heat, Scald the Heavy Cream (I.E. It becomes hot enough to slightly steam, but NOT hot enough to come to even a slight boil).
5	Slowly sprinkle the Shredded Cheese Mixture into the saucepan while stirring constantly until smooth.
6	Lay the silicone baking sheet in the bottom of the sheet pan. You can optionally spritz the sheet pan with water and lay a cut-to-size sheet of parchment paper smoothly covering the entire bottom surface. Allow it to set for 2 minutes to heat up the sheet.
7	Pour the chosen melted Cheese Blend into the warm sheet pan. Tilt and shake it to spread the Cheese out evenly and sprinkle the top with any optional ingredients. Refrigerate it while setting level to solidify the Cheese.
8	Remove the Cheese Sheet from the sheet pan. Using a Pizza Cutting Wheel, cut the slices into 4 inch square pieces. Place the Cheese Slices between small squares of waxed paper and use them immediately or temporarily store them while refrigerated for a few days, sealed tightly in a zip lock bag.