

SIZZLER CHEESE TOAST HOME RECIPE

Try as you may, it's darn hard to make Cheese Toast at home that tastes as good as it does at Sizzler. To start with, Sizzler's special bread comes from the famous Orlando Baking Company in Cleveland, Ohio. The whipped margarine requires the perfect fluffiness. Our exact quantities of spices remain secret, and home griddles and grills don't work as well as the restaurant variety.

STILL WANT TO GIVE IT A SHOT? OK, HERE'S HOW TO GET STARTED.

INGREDIENTS:

1 lb. margarine or butter (margarine works better)
1 cup Parmesan cheese, grated
Granulated garlic and paprika blend (you will have to experiment with quantities)
French bread, cut to 1-inch slices

PRE-PREPARATION:

Soften the margarine or butter to room temperature
Freeze the bread for 30 minutes

PREPARATION:

STEP 1

Place the softened – not melted – margarine or butter in a mixing bowl
Beat with mixer for 5 minutes
Remove mixer, scrape bowl sides and bottom with spatula
Beat with mixer for 5 more minutes
Remove mixer, scrape bowl sides and bottom with spatula

STEP 2

Add Parmesan cheese and spices to the margarine or butter
Mix on low speed for a short time, and then beat with mixer for five minutes

STEP 3

Use rubber spatula to apply a coating of spread on one side of cold bread slice
Place coated bread, spread side up, on large plate or cookie sheet
Place spread on additional bread slices

STEP 4

Heat electric or stovetop griddle – you will need to experiment with the temperature
Place bread, spread side down, on griddle
Listen for sizzling sound as spread caramelizes
Remove toast when golden brown

STEP 5

Enjoy! Or even better, go to Sizzler for the perfect slice of Cheese Toast!

