

Paddy Melt

What to do with leftover Soda Bread?

Ingredients for Paddy Melt:

sliced [Soda Bread](#)
sliced Irish Cheddar Cheese
chopped meat of your choice
sliced onion or other veggies of your choice
butter or oil for griddling



Notes: If you don't have [Soda Bread](#), try Potato Bread to keep the "Irish" dream alive. I used [Kerrygold](#) Aged Cheddar, but use any cheese that suites your taste. This Paddy Melt is just as delicious prepared without meat for a savory-sweet vegetarian alternative.

Directions:

1. Slice [Soda Bread](#) into sandwich sized pieces. For best results, use day old Soda Bread.
2. Slice cheese into pieces. A regular vegetable peeler produces nice thin slices.
3. If you aren't using leftovers, prepare meats and veggies of your choice. I find for best flavor and ease of eating, chopping the meat and vegetables is the way to go.
4. To build the **Paddy Melt**, melt butter in a skillet over medium low heat. **TIP:** *If your pan is too hot, the sandwich will begin to burn before the melting process begins.*
5. Next, place a piece Soda Bread in the buttered pan.
6. Add a layer of cheese, top with meat and onion mixture and another layer of cheese.
7. Top with another piece of Soda Bread. For best melting, I like to cover the pan with a lid.
8. When cheese has started to melt and bottom is golden brown, flip the Paddy Melt.
9. Serve piping hot and Happy St. Patrick's Day... or Happy March 18th, 19th or 20th...