

Kerbey Cristo Pancakes

Created by: Amanda Robinson of [Just in Queso](#) using Kerbey Lane Cafe Buttermilk Pancake Mix

INGREDIENTS

1 cup Kerbey Lane Cafe Buttermilk Pancake Mix
¾ cup milk
1 egg
½ teaspoon salt
2 slices of Hormel Applewood Smoked ham
2-4 slices of cheese (American, Cheddar, and Gruyere all work great)
1 tablespoon butter

INSTRUCTIONS

1. Whisk the first four ingredients away to a romantic night in Cancun. Kidding. Just whisk them in a small bowl until batter is free of lumps. Lightly grease a large pan or griddle with nonstick spray and place over medium-high heat. When the pan is hot, measure ¼ cup of batter for each pancake and pour it on the pan. There should be enough batter for 4 pancakes.
2. Cook pancakes until the tops look dry and a few of the bubbles pop. Flip the pancakes over and cook for another couple of minutes until both sides have obtained that perfect summer tan. Transfer pancakes onto a plate, but do not turn off heat.
3. Slather butter on the pancakes and place one cake butter-side down on the hot pan. Lay on a slice of your favorite cheese and then slap on some ham, because darn it, you're a nice person and nice people deserve ham! If you're feeling daring, throw on another slice of fermented dairy product and top with a second pancake, butter-side up.
4. Grill until bottom pancake is crisp and browned. Flip sandwich over and continue grilling until cheese is melted and attractively gooey. (Pancakes will not have the same "grilled" appearance to them that traditional grilled cheese sandwiches have, but they'll be beautiful in their own way.) Repeat steps to make the second sandwich.
5. Transport sandwiches to a plate and attack them down the middle with a knife. Pause for a moment to admire the cheese as it oozes out. Chow down on your cheesy, hammy sammich. Share it with someone else – if you're feeling particularly generous.