

Grilled Cheese Sandwiches for a Crowd

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Why this recipe works:

To jump-start cooking and crisping our Grilled Cheese Sandwiches for a Crowd, we let the baking sheet preheat in the oven before cooking the sandwiches. When it came to the cheese, we found cheddar was full of flavor, but didn't melt as readily as other cheeses. When we combined it with easy-melting Monterey Jack, we found the perfect combination of flavor and texture. Shredding the cheeses also helped them to melt faster. We didn't have a panini press large enough to accommodate eight sandwiches, so we made our own makeshift one using a Dutch oven.

You'll need two rimmed baking sheets for this recipe, or see the step by step "Plan B" (below).

Ingredients

- 2 2/3 cups shredded sharp cheddar cheese
- 1 1/3 cups shredded Monterey Jack cheese
- 16 slices hearty white sandwich bread
- 8 tablespoons (1 stick) unsalted butter, melted

Instructions

- **1. PREHEAT BAKING SHEETS** Adjust oven racks to middle and lower-middle positions. Place 1 baking sheet on each rack and heat oven to 450 degrees.
- **2. ASSEMBLE SANDWICHES** Combine cheeses in bowl. Brush one side of each slice of bread with melted butter. Flip 8 slices over, top with ½ cup cheese mixture, and compact cheese lightly with hand. Cover with remaining bread slices, buttered side up, and press down gently.
- **3. BAKE SANDWICHES** Remove hot baking sheets from oven and place on cooling rack. Arrange sandwiches on 1 sheet. Return to middle rack of oven, and carefully place second sheet over sandwiches, rim side up. Bake sandwiches until golden, 5 to 6 minutes. Remove top baking sheet and transfer sheet with sandwiches to cooling rack. Serve.

Crowd Pleasers

It's a snap to make one or two grilled cheese sandwiches in a skillet, but what if you have a hungry crowd to feed? Ensuring even results while juggling multiple skillets is challenging. We devised a better method.



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- 1. Place a preheated baking sheet on a cooling rack and arrange the assembled sandwiches on the sheet.
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- 2. Put the baking sheet with the sandwiches in the oven, and place a second hot baking sheet, rim side up, on top.

Plan B

If you only have 1 baking sheet, place it on the middle rack and follow the recipe up to step 3. Place the sandwiches on the heated sheet and bake for 3 to 4 minutes. Transfer the tray to a cooling rack, carefully flip the sandwiches with a spatula, and return to the oven for another 3 to 4 minutes, until crisp and golden.