

Grilled Cheese Sandwich

Ingredients

- 2 slices of bread
- 2-3 slices of cheese
- 2 tablespoons butter, softened
- Optional: mayonnaise instead of butter

Equipment

- Skillet or griddle
- Spatula
- Plate

Instructions

1. Prepare ingredients: Let butter soften at room temperature. Slice cheese if using block cheese.
2. Butter the bread: Spread softened butter evenly on one side of each bread slice. This will be the outside of your sandwich.
3. Assemble sandwich: Place one slice butter-side down in the skillet. Add cheese slices on top. Place second bread slice butter-side up.
4. Heat the pan: Turn heat to medium-low. This ensures the cheese melts before the bread burns.
5. Cook first side: Cook for 2-4 minutes until golden brown. Don't press down on the sandwich.
6. Flip carefully: Use a spatula to flip the sandwich over. Cook another 2-3 minutes until the second side is golden brown and cheese is fully melted.
7. Rest and serve: Remove from heat and let rest for 1 minute before cutting. Cut diagonally and serve hot.

Pro Tips

- Perfect temperature: Medium-low heat prevents burning while ensuring melted cheese
- Mayo method: Some prefer mayonnaise on the outside instead of butter for extra crispiness
- Cheese blend: Mix different cheeses for complex flavor (cheddar + gruyere is excellent)
- Add-ins: Try thin slices of tomato, ham, or bacon inside

Troubleshooting

- Bread burns before cheese melts: Lower the heat
- Cheese won't melt: Cover the pan with a lid for 30 seconds
- Sandwich falls apart: Press gently with spatula while cooking

Variations

- Gourmet: Use artisan bread with brie and fig jam
- Loaded: Add ham, turkey, or bacon
- Healthy: Use whole grain bread and reduced-fat cheese

Preparation Time: 8-10 minutes

Cook Time: 6-8 minutes

Difficulty: Beginner

Serves: 1