

## Very Basic Grill Cheese Sandwich (Recipe for 2)

**Inspirational Video:** <https://www.youtube.com/watch?v=gbdUGdxX7ww>

<b>Ingredients:</b> 2 slices of bread 30 mL soften margarine (separated) 1 slice cheddar cheese	<b>Equipment:</b> Metal Spatula Frying pan Cutting board Knife Flipper
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1. Use metal spatula to evenly spread 15 mL margarine on each sliced bread.
2. Place frying pan onto the stove and use medium heat (setting #4) to preheat the pan.  
☺ Takes about 3-4 minutes.
3. Place bread **margarine side down** on the frying pan. It should take about 3-5 minutes for that side to turn golden. Keep them moving or swirl to give even heating on the bread
4. Place a sliced cheese on top of the bread in the warmed frying pan.
5. Carefully place the second sliced of bread on top the cheese. **MAKE SURE to have the margarine side FACING UP.**
6. Use a flipper to check if the bottom is golden brown. If so, flip to brown the other side of the bread.
7. Cook the sandwich in the frying pan again. It may take another 3-4 minutes for the other side of the bread is also golden brown. By then, the heat should melt the cheese at the center too.
8. Transfer Grill Cheese Sandwich onto a cutting board, use a sharp knife to cut in half. Serve immediately.



**Tips for Success:** Do not use thick sliced bread because the heat can't get into the cheese. Also, take your time to brown the bread until golden brown.