

## **Supplies:**

### **Software:**

- Bread, white or other.
- Cheese, lots of cheese [I.E. Cheddar,
- White Cheddar, American, Gouda,
- Muenster, Havarti, Fontina, Mozzarella,
- Brie, Pepper Jack, Monterey Jack]
- Butter, softened or whipped
- Olive Oil
- Canola based cooking spray (Pam or similar)
- Mayonnaise (optional)
- Add-ins such as bacon, tomatoes, apple slices, basil, honey, salsa, etc.

### **Hardware:**

- Cast Iron skillet
- Cover for skillet
- Spatula to flip sandwiches

- Knife
- Cutting Board
- Surgical towels (i.e. pot holders)
- Brown Paper bags
- Toaster
- Waffle Iron
- Induction or portable burner
- Microwave
- 2 Squirt bottles for water and olive oil.
- Paper Towel
- Aluminum foil
- Tongs
- Butter Knife
- Large Spatula
- Baking Sheet (optional for distribution)
- Pie Pan cover (optional)
- Basting brush for melted butter (optional)
- Vessel for melted butter (optional)

### **Methods:**

- 1) Iron sandwich in a paper bag
  - a) Plug in iron, set to a medium-high setting
  - b) Put cheese and anything else you desire between two slices of bread
  - c) Butter outside (top & bottom) of both slices
  - d) Put sandwich into a brown paper bag and close
  - e) Place iron on bag over sandwich and keep the iron moving for complete coverage
  - f) Flip and repeat on the other side
  - g) Remove from bag and enjoy
  
- 2) Grilled cheese hack without skillet, via toasting slices and putting in microwave
  - a) Put slices of toast in toaster and toast to a medium level
  - b) Remove toasted slices and put cheese between them
  - c) Microwave for 20-30 seconds, and for additional 7-10 second intervals until the cheese is melted to satisfaction.
  - d) Brush outside with butter if desired
  - e) Enjoy the "grilled cheese"
  
- 3) Conventional skillet
  - a) Preheat skillet over medium to medium-high heat
  - b) Prepare sandwiches by putting cheese between two two slices of bread. The below methods can be done covered and uncovered.
    - i) Spread softened butter on outside of sandwich
    - ii) Use cooking spray and no butter on bread
    - iii) Use melted butter brushed on outside

- iv) Use olive oil to sautee the sandwich
  - c) Cook to desired doneness on both sides and enjoy
- 4) Waffle Iron
  - a) Preheat waffle iron per manufacturer's directions
    - i) If there is an option for selecting heat, set to medium to medium-high. It may take a couple of sandwiches to dial in correct setting.
    - ii) A waffle iron with non-stick plates is strongly recommended
  - b) Prepare sandwiches by putting cheese between two two slices of bread.
  - c) Use one or both of the following:
    - i) Spread softened butter on outside of sandwich
    - ii) Use cooking spray to coat the waffle iron plates