



GRILLED CHEESE SANDWICH

Serves 1



- * 2 slices of bread
- * 2 slices of cheese
- * 1 tablespoon of butter - softened

Spread the softened butter on one side of each slice of bread.

Lay one slice of bread, butter side down, in a non-stick frying pan.

Put two slices of cheese on the bread.

Now cover it with the other slice of bread with the buttered side up.

Turn the stove on medium heat and place the pan on the stove.

After about 2-3 minutes it should be ready to flip.

The second side will take a lot less time to turn golden brown because the pan is already heated up.

Slice the grilled cheese on a cutting board with one swift downward motion slice through the sandwich.