



Ingredients:

- Good bread - Preferrably sourdough.
- Mayonnaise - For the outside of the bread!
- Dijon Mustard - adds subtle tangy flavor.
- Butter - For the pan.
- And Cheese, of Course! - Sharp Cheddar & Gruyère.

How to make a grilled cheese sandwich:

- 1) Spread mayo on the outside of the bread. Not butter! The mayo helps the bread brown in the skillet, creating a nice crunch.
- 2) Spread the inside of one slice of bread with a layer of Dijon mustard.
- 3) Add grated cheese (grated cheese melts more evenly). Use enough to create a small mound of each cheese about 1 to 2 ounces of each.
- 4) Use the right skillet. Preferably cast-iron, but nonstick works too!
- 5) Set your burner low, don't raise your heat any higher than medium-low. If the pan gets too hot, the bread will burn before the cheese melts.
- 6) Add enough butter to coat the bottom of the pan. Then, add the sandwich, and COVER the skillet. Cook for 2 to 3 minutes, or until the bread is golden brown. Flip and cook (covered) on the second side. Adjust the heat as needed. Lower it if the bread is browning too quickly!
- 7) When the bread is browned on both sides and the sandwich is full of melty cheese, remove it from the pan and slice.