

Grilled Cheese Sandwich

Perfect crispy grilled cheese sandwich with golden crust and melted cheese. Easy 15-minute recipe with tips for the ultimate comfort food classic.

7	15	22	2	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Grilled Cheese Sandwich

Ingredients

- 4 slice bread
- 3 tbsp butter
- 2 slice cheddar cheese

Instructions

- 1 Prepare the sandwiches**
Spread 3 tablespoons of butter evenly on one side of all 4 slices of bread, covering completely to the edges.
- 2** Place 2 slices of cheese on the unbuttered side of 2 bread slices. Top with the remaining 2 bread slices, buttered side facing outward.
- 3 Cook the sandwiches**
Heat a non-stick or cast iron skillet over medium-low heat for 2 minutes until evenly warmed.
- 4** Place both sandwiches in the heated skillet and cook for 3-4 minutes until the bottom is golden brown and crispy.
- 5** Flip sandwiches carefully with a wide spatula and cook for 2-3 minutes more until the second side is golden brown and crispy.
- 6** Cover the pan with a lid for 30 seconds to melt the cheese completely, then remove from heat.
- 7** Let sandwiches rest for 1 minute to allow the cheese to set slightly, then cut diagonally in half and serve immediately while the cheese is still melted.

Tips

Use room temperature butter for easier spreading that won't tear the bread. Softened butter creates more even coverage and better browning.

Cover the pan with a lid for 30 seconds after flipping to trap heat and ensure the cheese melts completely through to the center.

Grate your own cheese rather than using pre-shredded varieties. Freshly grated cheese melts more smoothly and creates better texture.

Let the sandwich rest for 1-2 minutes after cooking before cutting. This allows the cheese to set slightly, preventing it from oozing out when sliced.

Use medium-low heat throughout cooking. High heat burns the bread before the cheese melts, while too-low heat won't create proper browning.

Press gently with a spatula while cooking to ensure even contact between bread and pan, promoting uniform golden browning.

Keep extra butter in the pan and brush it onto the bread surface just before serving for enhanced flavor and shine.

Choose a heavy-bottomed pan or cast iron skillet for even heat distribution and consistent results every time.