

# Betty's Basic Grilled Cheese Sandwich Recipe



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In this video, Betty responds to a viewer and demonstrates how to make a plain (Basic) Grilled Cheese Sandwich. The viewer's concern was getting the cheese to melt all the way to the center of the sandwich, and that is accomplished in this example.

Ingredients (for one sandwich):

2 tablespoons butter or margarine, softened to room temperature

2 slices hearty white bread (You may use regular white, whole wheat, rye, or mixed grain bread.)

2 slices Deluxe American cheese (You may use Swiss, Cheddar, or other type of cheese.)

Place 2 slices of bread on a sandwich board. Use a knife or a spreader to spread a very small amount of softened butter or margarine on one side of each of the 2 slices of bread. Now, toast those sides of the bread in a large skillet (or griddle) over medium heat. Bring them back to the sandwich board. Place 1 slice of Deluxe American cheese on top of each of the toasted sides of the 2 slices of bread. Assemble the sandwich, by placing the two halves together, with the cheese slices meeting. Spread the top of the sandwich with a very thin layer of butter or margarine and place back into the skillet (or griddle). Now spread the other (exposed) top side with a very small amount of butter or margarine. The key to making a grilled sandwich that is melted all the way to the middle is to cook it over \*low\* heat. This will take a few minutes, but you need to toast slowly until the bottom is browned, turn the sandwich over, and continue to toast the sandwich, until it is browned on the other side. Remove it from the skillet to a nice serving plate. Use a bread knife to slice it diagonally. Pull it apart, and you will see that it is melted all the way through! Serve with dill pickle chips, and a bowl of tomato soup. Delish!!!