



THE ABCheese of GRILLED CHEESIN'

THE CHEESY

Alright, let's talk shop about THE MOST important part of this glorious sandwich: SWEET CHEESUS HERSELF. For grilled cheesin', the best melters are semi-soft and semi-hard cheeses like the ones you'll find in this box. They create that perfect ooey gooey oozy texture when melted.

THE BREAD

I've never met a bread that I didn't like. And the same goes for grilled cheesin'—I've never met a bread that I couldn't figure out how to turn into one. Sure, some are trickier to work with than others, but they can all get the job done. But it might be no surprise that that thick-cut artisan style rustic breads are my go-to for gc-ing. Not only do they have oh-so-much flavor and texture, but this type of bread typically holds up to the weight of the fillings inside the sandie.

THE LUBE

No matter what fat you choose to use on the outside of your sandwiches, do not, I repeat, DO NOT USE MARGARINE! Since it's mostly made of water, you won't get that perfectly crispy buttery crust like you would with real butter (salted, natch). But beyond that, let your heart go wild! Mayonnaise, bacon fat, ghee, lard, tallow, schmaltz, flavored oils, and REAL BUTTER will ALL create different yet amazing results in the grilled cheese department.

THE FILLINGS

Stuff those babies with whatever your heart desires, but be sure to keep sauciness level in mind. You don't want something to be too juicy because that excess liquid will make it super hard for the bread to get crispy. If you want to add a bunch of jam or gravy, or some other sort of delicious saucey-sauce, try adding it at the end of the cooking process. Basically pull your sandwich off the heat, open it up, add whatever sauce you'd like and then close it. This method will not only keep the composure of the sauce, but it will also keep everything crispy and perfect.

THE CUT + PULL

Let's talk about those glorious cheese pulls that we see all over the interwebz. I mean, who doesn't love that beautiful cheese stretch that happens when you pull a grilled cheese apart? And you know what?! Achieving that is easy peasy grilled cheesy! To get your stretch on, cook your grilled cheese until all the cheese is melty and the crust on both sides is golden brown. Remove it from heat, and let the sandwich sit for about a minute. Now here's the important part – Use a serrated knife and ONLY cut through the bread on the top of the sandwich. Flip and repeat on the bottom in the same direction – But whatever you do, DO NOT CUT INTO THE CHEESE! After it's cut on both sides, pull that baby apart slowly and dry your eyes as you watch that cheesy magic happen.





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