



Grilled Cheese

Adapted from [Bon Appetit](#)

BAH Note: This is more a process than a recipe. But the two step approach produces perfectly browned toast on the outside with melty cheese goodness on the inside. No flipping required. Of all the life lessons of the past year, this one comes in just below not letting a bad moment lead to a bad day. Can you blame me?

- Bread
- Butter
- Cheese

Heat your oven to 400 degrees and line a sheet pan with foil.

Melt 2 tablespoons butter in a large skillet over medium heat. Add two slices of bread to the pan and cook until the bottom of the bread is crisp and browned. Transfer the bread to the sheet pan, toasted side down. Top one slice of bread with the cheese and place the second slice of bread, toasted side up, on top of the cheese. Bake for approximately 5 minutes or until the cheese is melted.

Carefully remove from the oven and enjoy.

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