

GRILLED CHEESE, FULLY



THE COOKFUL

Edited by Amy Bowen and Christine Pittman

Grilled Cheese, Fully

It's the hap-happiest time of the year! Yes, that's right, it's National Grilled Cheese Month! If you're on Pinterest or Twitter or Instagram or Facebook or SnapChat — heck, if you're anywhere — you've been seeing grilled cheese sandwiches everywhere. We know we have. Have they been making you drool? Us too! So much that we decided to jump into the fray and do some sandwich-making ourselves.

On the pages ahead we have some very drool-worthy grilled cheese sandwiches for you, from classic to crazy (did somebody mention donuts???), we've got it all. We also have some really great how to's, like How to Make Grilled Cheese for a Crowd (it's so quick and easy, you won't believe it!) and How to Make Grilled Cheese on the BBQ. Plus we have some taste tests and comparisons, as well as tips and advice for choosing the right breads and the right cheeses.

Who knew there could be so much involved in making grilled cheese? But really, if you're going to do it, go big and do it right. After reading this book, you're going to be making the grilled cheeses of your dreams.

OK, let's do it. Let's get cheesy!

Christine



THE COOKFUL

Table of Contents

Grilled Cheese Shopping Guide	4
Classic Grilled Cheese Sandwich	6
Nacho Grilled Cheese.....	10
Grilled Cheese for a Crowd.....	12
Butter Vs. Mayo Taste Test	16
Breakfast Grilled Cheese	18
Grilled Cheese on the Grill	19
Pairing Breads with Cheese	21
What's Allowed in a Grilled Cheese Sandwich?	23
Vegan Grilled Cheese	26
The Best Grilled Cheese	28
Middle Eastern Grilled Cheese Sandwich	32
Grilled Cheese Donut	34
99 Grilled Cheese Sandwiches	36
Contributors	39
About the Cookful.....	41

Edited by Amy Bowen and Christine Pittman. Designed by [Garnishing Co.](#)

© 2016 The Cookful. All rights reserved.

No part of this book may be reproduced or transmitted in any form or by any means, electronic, mechanical or manual, including photocopying, recording, or by any information storage and retrieval system, without expressed written permission from the author.

This ebook contains affiliate links meaning that if you click on one and buy something we receive a small commission. This is at no additional cost to you. All opinions are those of the author(s).



Grilled Cheese Shopping Guide

By Amy Bowen

Find out everything you need to make the best ever grilled cheese sandwiches. You've got this!

I haven't met a person who hasn't appreciated a grilled cheese sandwich. It's so dang versatile. Have a picky eater? Just pick out a good American cheese. Wanna go gourmet? Head over to your local cheese counter and experiment. Really, you can't go wrong.

Maybe because it features three of the most comforting ingredients — cheese, bread and butter. Put them together, and you have a sandwich that appeals to everyone. Here's everything you need (and want) to make your grilled cheese.

You don't need many things to make a drool-worthy grilled cheese, but you need a good spatula.

A heavy-duty skillet is essential in any kitchen. It'll help your grilled cheese cook more evenly.

Shopping Guide

Continued from previous page

Sometimes you don't want to even take the time flipping your sandwich. Don't worry, this nifty [sandwich maker](#) does all the work. Well, except assembling your grilled cheese, you're on your own for that. Bonus, you can buy a [Grilled Cheesus Sandwich Maker](#), no joke! Make sure you post your creation on Instagram.

We've all had bad days, and need the ultimate comfort food. But sometimes you just can't take the time to make a grilled cheese. That's when this [plush grilled cheese](#) comes in handy.

OK, I've never tried a [sandwich toaster bag](#), but it sounds intriguing. Just put your sandwich in the bag and toast it in your toaster. There's no mess to clean up. That sounds pretty darn good.

Have a kid who loves to play kitchen? He needs a [toy grilled cheese](#) of course. This one even has stingy cheese.



How To Make a Classic Grilled Cheese Sandwich

By Christine Pittman

Wonderbread? Check! Processed American cheese? Check! Here we go, the classic comfort food grilled cheese with step-by-step photo tutorial.

We know that you can take a grilled cheese to some amazing heights, and we're going to do it in the pages ahead. But first, we're starting with the most basic grilled cheese sandwich. This is the sandwich that you grew up eating. It's the one you crave on rainy days. It's the one you dip into condensed tomato soup when home alone for dinner. It's that classic grilled cheese, made with plain white bread, processed cheese slices and butter. Here we go!

Classic Grilled Cheese Sandwich

Continued from previous page



Step 1: Get out two slices of bread and put them on a plate. Butter the top surface of each slice with softened butter (you can use margarine or mayonnaise if you don't have softened butter on hand).



Step 2: Flip the slices over. You can butter the other sides but we don't. Up to you.



Step 3: Put a whole processed cheese slice onto one piece of bread. Then tear another slice into strips and use the strips to cover any bread that is still showing.



Step 4: Invert the cheese-less bread onto the cheese. Now both breads are butter-side-out and there is cheese in between them.



Step 5: Put sandwiches into a skillet that is on low or medium-low heat.



Step 6: Peek underneath from time to time to make sure that the undersides aren't browning too quickly. The trick is to keep the heat low enough that the bread doesn't burn but warm enough that the cheese melts. It will take 2-5 minutes for the bread to toast, depending on the temperature setting and type of pan used.

Classic Grilled Cheese Sandwich

Continued from previous page



Step 7: When the underside is nicely browned, use a spatula to flip the sandwich over. Cook on the other side until it is brown underneath as well, 2-5 more minutes.



Step 8: Transfer sandwiches to a plate or cutting board and cut in half.



Step 9: Pull halves apart and then eat.

Classic Grilled Cheese Sandwich

Continued from previous page

Yield: 1 servings

Prep Time: 2 minutes

Cook Time: 6 minutes

Total Time: 8 minutes

Ingredients:

2 slices of white bread

1 Tbsp. butter, softened (or
margarine or mayonnaise)

2 slices of processed cheese

1. Put the bread on a plate. Butter the top surface of each slice with softened butter (you can use margarine or mayonnaise if you don't have softened butter on hand).
2. Flip the slices over. Put a whole processed cheese slice onto one piece of bread. Then tear another slice into strips and use the strips to cover any bread that is still showing. Invert the cheese-less bread onto the cheese. Now both breads are butter-side-out and there is cheese in between them.
3. Put sandwiches into a skillet that is on low or medium-low heat. Peek underneath from time to time to make sure that the undersides aren't browning too quickly. The trick is to keep the heat low enough that the bread doesn't burn but warm enough that the cheese melts. It will take 2-5 minutes for the bread to toast, depending on the temperature setting and type of pan used.
4. When the underside is nicely browned, use a spatula to flip the sandwich over. Cook on the other side until it is brown underneath as well, 2-5 more minutes.
5. Transfer sandwiches to a plate or cutting board and cut in half. Pull halves apart and then eat.



Nacho Grilled Cheese

By Christine Pittman

There are Doritos in there. And cheese. And jalapeños. There is no way this is anything but insane. And so so good.

We all have our secret pleasures. Things we love that we don't like to admit we love. You might already know about my ridiculously embarrassingly intense love for melted cheese (no? Read my bio at the back of this book). I'm already blushing).

My other secret craving is Doritos. The zestier the better. I rarely buy them for myself, but when I do, crazy things have been known to happen. Like this Mexican grilled cheese. Well, not authentically Mexican. Not authentically Tex-Mex either. But it has a Mexican cheese blend and jalapeño rings and those Doritos. So it's Mexican-inspired, maybe. Whatever, it's super super good.

The key with this sandwich is to wait to add the Doritos at the very end after the cheese has melted, otherwise the chips get soggy, which is never good. You want a big big Dorito crunch when you bite in, right?

Nacho Grilled Cheese

Continued from previous page

Yield: 2 servings

Prep Time: 5 minutes

Cook Time: 5 minutes

Total Time: 10 minutes

Ingredients:

4 thick slices of Italian bread

4 tsp. mayonnaise

1 cup fancy shredded

Mexican cheese blend

Jalapeño rings to taste

8 zesty Doritos

1. Preheat a large cast iron or non-stick skillet over medium-low heat.
2. Spread one side of each slice of bread with 1 teaspoon of mayonnaise. Arrange the bread mayo-side-down in the skillet in a single layer. Put about 1/4 cup of cheese onto each slice of bread, spreading it out to cover the surface. Top with as many jalapeño rings as you'd like. Cook until cheese is melted and bread is browned underneath, adjusting the temperature as needed to make sure it doesn't burn.
3. Remove two slices of bread to a cutting board. Top each with 4 Doritos in a single overlapping layer. Top each with another slice of the bread, cheese side down. Push down slightly to break the chips up and then cut each sandwich in half.



Grilled Cheese for a Crowd

By Christine Pittman

This is the EASIEST thing ever. Learn how to use your broiler to whip up a big batch of grilled cheese sandwiches for a crowd with little fuss. You're not going to believe how quick and easy this is.

It's a challenge to make a bunch of grilled cheese sandwiches at once. Only a few will fit in a pan at a time, and who wants to stand there making batch after batch?

For these sandwiches, we use the broiler to make 6-8 sandwiches in no time. So, get out your biggest baking sheet, preheat your broiler and let's get going.

Grilled Cheese for a Crowd

Continued from previous page



Step 1: Set up broiler so that the rack is 7-8 inches from the heat source. Put the bread on a large baking sheet in a single layer.



Step 2: Spray the bread with butter flavored cooking spray (you can absolutely use softened butter spread onto the bread instead. The spray is just faster).



Step 3: Put the pan of bread under the broiler until toasted.



Step 4: Flip the bread slices over.



Step 5: Top each slice of bread with shredded cheese.



Step 6: Return it to under the broiler until the cheese melts.

Grilled Cheese for a Crowd

Continued from previous page



Step 7: Top cheese with additional slices of bread.



Step 8: Spray with cooking spray.



Step 9: Put it back under the broiler until toasted.



Step 10: Cut sandwiches in half. Serve.

Grilled Cheese for a Crowd

Continued from previous page

Yield: 6 servings

Prep Time: 5 minutes

Cook Time: 6 minutes

Total Time: 11 minutes

Ingredients:

12 slices of bread

butter-flavored cooking spray
(or softened butter)

1 and 1/2 cups finely
shredded cheese

1. Set up broiler so that the rack is 7-8 inches from the heat source. Put the bread on a large baking sheet in a single layer. Spray the bread with cooking spray (you can absolutely use softened butter spread onto the bread instead. The spray is just faster). Put the pan of bread under the broiler until toasted.
2. Flip the bread slices over. Top each slice of bread with shredded cheese, spreading it around to cover the bread. Return pan to under the broiler until the cheese melts.
3. Top cheese with additional slices of bread. Spray tops of bread with cooking spray. Put it back under the broiler until toasted.
4. Cut sandwiches in half. Serve!



Butter Vs. Mayo Taste Test

By Christine Pittman

Somebody told us that mayo on the outside of a grilled cheese works better than butter. We had to investigate. Were they right or were they wrong?

Have you heard of putting mayo on the outside of your grilled cheese sandwich instead of butter? This idea first came to me via my cousin on Facebook where he swore that it was the best thing ever. I tried it back then and agreed that it worked, but I'd never done a side-by-side butter-mayo comparison. Our [Grilled Cheese Series](#) here on The Cookful seemed like the right time to test it out properly.

We made two sandwiches using plain white bread and processed cheese slices, in classic American grilled cheese style. Then we spread softened butter on the outside of one and mayonnaise on the outside of the other. They both went into a skillet warmed over low heat and cooked until both sides were toasty brown.

The results of our grilled cheese taste test!

Butter vs. Mayo Taste Test

Continued from previous page

CONVENIENCE:

First, we'll say that using mayo is more convenient than using butter because it's always soft and ready to spread. If you don't already have butter at room temperature, then you need to soften it before spreading. Margarine is an alternative here but none of us tend to have margarine in our fridges (wow, when did we become such food snobs?).

TASTE:

As to the actual taste, there were two of us tasting the sandwiches that day. In the side-by-side test, neither of us preferred the slightly tangier mayonnaise version. We liked our sandwiches tasting like bread and cheese only, it seems.

TEXTURE:

For the texture and appearance, the butter version had a more even browning but the mayonnaise sandwich looked very nice. The mayonnaise one was crisp where browned but the bread beneath the browning was fluffier, which was a nice soft thing to bite through. The bread on the butter sandwich was a bit drier throughout and on the overly crisp, maybe even crumbly, side.

CONCLUSION:

On the outside of a grilled cheese sandwich, mayonnaise is more convenient and yields a nicer texture. However, the taste is not ideal. We still prefer traditional butter, but, if there's no butter softened on your counter, do reach for the mayo. You'll be pretty happy with the results for sure.

Breakfast Grilled Cheese

By Christine Pittman

Orange juice and breakfast just go together. Right?

That's where the inspiration for this grilled cheese sandwich came from. Nice crispy breakfast bacon, toasty bread, melty cheese and slices of orange for that bright breakfast burst of flavor.



Yield: 1 servings

Prep Time: 5 minutes

Cook Time: 7 minutes

Total Time: 12 minutes

Ingredients:

1 and 1/2 Tbsp. softened butter
1 tsp. maple syrup
2 oz. shredded aged cheddar
2 hand-sliced 3/4 inch slices whole wheat bread
1/2 large navel orange, pith and peel removed, sliced 1/4 inch thick to yield 4 slices
2 slices crisply cooked bacon

1. Preheat a non-stick skillet or well-seasoned cast iron skillet over medium-low heat.
2. In a small bowl use a fork to mash together the butter and maple syrup until well combined. Spread half of the butter mixture onto one side of one slice of bread. Spread the other half onto one side of the other slice of bread.
3. Place each slice of bread buttered side down into the preheated pan. Sprinkle half of the cheddar onto the top side of each slice. Arrange the bacon in a single layer on one slice. Cover the pan and cook for 7-10 minutes, until the cheese is melted and the underside of the bread slices is browned.
4. To a cutting board, transfer the slice of toasted bread that has the bacon. Arrange the orange slices over the bacon in a single layer. Invert the second slice of bread onto the orange slices such that orange and cheddar meet. Cut in half to serve.



Grilled Cheese on the Grill

By Christine Pittman

Whether you're camping or just want to keep your kitchen cool, you can make a grilled cheese on your outdoor grill. Here's how.

So, you want to grill a grilled cheese, do you? On an outdoor grill? Wow! What a great idea you've got there.

It's totally doable and the result is a gooey sandwich with a toasty crust and subtle smoky flavor. It's really easy to do. Let's get to it.

Grilled Cheese on the Grill

Continued from previous page

Yield: 1 servings

Prep Time: 2 minutes

Cook Time: 8 minutes

Total Time: 10 minutes

Ingredients:

2 slices bread

2 tsp. softened butter or
mayonnaise

2 deli-style cheese slices

1. Preheat grill for direct grilling over medium heat.
2. Spread one side of each slice of bread with softened butter or mayonnaise. Flip the bread slices over. Put the cheese slices onto one slice of bread. Invert the other bread onto it so that it is butter-side-up.
3. Transfer the sandwich to the preheated grill. Cook for 2-3 minutes, until grill marks appear. Shift the sandwich around, moving it 90 degrees. Cook for another minute or two, to get those lovely hash marks.
4. Flip the sandwich over and repeat on the second side, cooking for 2-3 minutes to get the initial grill marks and then turning the sandwich 90 degrees to create hashmarks.
5. By that point the cheese will be nice and melted inside the sandwich. Remove the sandwich from the grill and eat.



Pairing Breads with Cheese

By Amy Bowen

Move over wine and cheese pairings. That was so 2015. Let's talk about pairing cheese and bread to make the perfect grilled cheese sandwich.

As a kid, a grilled cheese with white bread and American cheese is where it was at. Am I right? Now you're more sophisticated, but you still want a grilled cheese.

No problem. There are hundreds of variations to try. Here are some creative cheese and bread pairings to eat up. Soooo good.

First, here are some general grilled cheese tips. Hearty breads work best because they hold up better (think French or sourdough). And grate your cheese if you can. It melts more evenly. Try grilling a mixture of two cheeses for an interesting flavor. Just make sure you use small amounts of each. Too much cheese (yes, there's such a thing) might not melt completely before the bread burns.

Now that we cleared that up. Let's make some grilled cheese.

Pairing Breads with Cheese

Continued from previous page

Brie and Country Bread: I like Brie on just about everything. So heck yes, I'll try a brie grilled cheese. The creamy texture of the brie goes nicely with crusty breads.

Mozzarella and Ciabatta: Go Italian. Use a good-quality mozzarella and fresh ciabatta. Basic? Yes. But it's soooo good.

Provolone, Parmesan and Ciabatta: Provolone and Parmesan are a great combination. Provolone's creaminess is perfect with the fruitiness of Parmesan.

Cheddar and Sourdough: We're taking the meat out of the patty melt. You might even throw in a slice of apple for a bit of sweetness.

Pepperjack and Sourdough: Want some zest in your sandwich? Try pepperjack cheese.

Swiss, Cheddar and Sourdough: This is a perfect trio. The sourness of the Swiss evens out of the saltiness of the Cheddar. Yum.

Blue Cheese and Brioche: If you really love blue cheese. This sandwich is for you.

Swiss and Pumpernickel: Inspired by a Reuben, these two are just plain great together.

Monterey Jack, Blue Cheese and Sourdough: The mildness of the monterey jack cuts the bite of blue cheese.

Cream Cheese, Cheddar and Focaccia: Can you say rich? Cream cheese adds depth while Cheddar adds tang.

Gouda and Honey Wheat Bread: I love a smoky Gouda. And pairing it with a wheat bread makes it kind of healthy, right?

Edam and Rye: The nutty flavor of Edam stands up to the richness of the rye.

Fontina and Buttermilk Bread: This is basic, but one of my favorites. Fontina is mild, as is a homemade buttermilk bread.



What's Allowed in a Grilled Cheese Sandwich?

By Amy Bowen

Are you a grilled cheese purist? Cheese, bread and butter. Or can a grilled cheese include ham? Or tomato? Or ham and tomato? Let's investigate what makes a grilled cheese a grilled cheese.

What defines a grilled cheese? Is it limited to bread, cheese and butter? Or can you add an ingredient or two and still keep the sandwich's integrity? I know, it's a pressing question, ranking right up there with, "What's the meaning of life?," but when does a grilled cheese stop being a grilled cheese and become a hot sandwich?

We'll start with a quick history lesson. People have always enjoyed the greatness of a grilled cheese. It's been around in some form since ancient times. The version we all love and eat was introduced in America during the 1920s. It became a staple during the Depression because it was a cheap meal.

What's Allowed on a Grilled Cheese?

Continued from previous page

You, of course, can add anything you want to a sandwich, but there are some generally accepted guidelines that define a grilled cheese.

First, it must have two pieces of bread. And it must contain cheese. You pick the type of bread and cheese, so that gives you room for lots of creativity. It must be cooked until the cheese is melted and the bread is golden brown. The sandwich is always best served hot.

Can you add other ingredients? Sure you can. I love some tomato slices or a bit of bacon in my grilled cheese. How about adding some nice corned beef. And oh, I love sauerkraut with corned beef. Let's do that! Oh wait....that's not a grilled cheese. That's a Reuben!

See, the thing is, you can add stuff to a grilled cheese but at some point it goes from grilled cheese to panini or to another kind of sandwich. The key about a grilled cheese is that the cheese should be the super star. If you've added honey glazed peaches or hoisin pulled pork, chances are the cheese is no longer the shining glory, and you therefore no longer have yourself a grilled cheese.

I'm not going to tell you what you can and can't put in a grilled cheese but if you add more than one extra thing and if that thing is in abundance and really flavorful, to me you've strayed out of the land of grilled cheese and into the land of melts. Melts are good. They're grilled sandwiches with several ingredients, one of which is melted cheese. But melts are not grilled cheese sandwiches. (In actuality, methinks "grilled cheese" is a subset of the class "melt" such that all grilled cheese sandwiches are melts but all melts are not grilled cheese sandwiches). My advice: If you call it a grilled cheese, make sure the cheese is still the star. Then you should be fine.

That's just my humble opinion though. The [Wisconsin Grilled Cheese Academy](#) (OMG, this is actually a thing! My dream job.) has a different take on grilled cheese sandwiches; they add lots of extras. Since Wisconsin is the dairy capital and since I lived there and saw firsthand the intense adoration of cheese, I'm going to allow their vision of a grilled cheese to stand alongside mine.

Every year, the Academy holds a grilled cheese sandwich challenge. The winner takes home \$15,000. That can make a lot of sandwiches. Last year's winner was the Sports Bar, which features sourdough bread, Gorgonzola and mozzarella. It also has Sriracha barbecue chicken. Yum.

Need some other ideas for extra ingredients? The Picante features Jalapeño cheddar cheese bread (extra points for cheese in the bread), pepperjack and cheddar cheeses, chorizo, peppers and corn salsa. Or try the Mahalo, with chipotle jack, cheddar and pork belly on pretzel rolls.

What's Allowed on a Grilled Cheese?

Continued from previous page

OK, these sandwiches don't sound much like a classic grilled cheese, but if the fine state of Wisconsin approves, then who am I to argue? Although really, deep down, we all know that I'm right.



Vegan Grilled Cheese

By Maria Siriano

Try something crazy. Make a grilled cheese without (wait for it) cheese. For real. And you won't even miss it with this vegan recipe.

Okay, before you freak that there isn't actual cheese in this recipe, hear me out. Even though there are several vegan cheese brands on the market, they can be hit and miss. It takes a while to figure out which ones you like, and that's if you can find a store near you with a good selection!

I personally like Field Roast's Vegan Chao Slices and Follow Your Heart slices, but I'm not a fan of the easier-to-find Daiya stuff. But even if you can hunt down a vegan cheese you dig, they aren't exactly cheap, so I don't keep them on hand. What I do always have at the ready is hummus, or at least some chickpeas and tahini for whipping up my own.

Why do I need hummus? Years before I went vegan myself, a vegan friend blew my mind with a quesadilla that used hummus in place of cheese. So I figured I could rig up a grilled "cheese"

Vegan Grilled Cheese

Continued from previous page

the same way. Turns out, it isn't total blasphemy, and it's super delicious!

The tahini and citric acid in the hummus already have the tang you'd expect from a sharp cheddar, and the addition of nutritional yeast flakes (or "nooch" in trendy vegan-speak) gives the filling an umami punch that makes the hummus cheese-like. Since chickpeas are total nutritional powerhouses and hummus is low in fat, this version is healthier than your typical grilled cheese, which means you can most def eat one for lunch every day.

Yield: 1 serving

Prep Time: 5 minutes

Cook Time: 5 minutes

Total Time: 10 minutes

Ingredients:

1 Tbsp. extra-virgin olive oil

Pinch fine salt

2 slices vegan sandwich
bread, preferably
sourdough or wheat

3 Tbsp. store-bought or
homemade plain hummus

1 and 1/2 tsp. nutritional yeast
flakes

1/8 tsp. turmeric

1/8 tsp. smoked paprika

1/2 roasted red pepper, intact
if possible (or use jarred
slices)

1. In a small bowl, whisk together olive oil and salt. Place the bread slices on a clean work surface. Brush one side of each slice of bread with half of the olive oil. Flip the bread over so the un-oiled side is face up.
2. Combine the hummus, nutritional yeast, turmeric and paprika in a small bowl and whisk until smooth. Spread half of the hummus over each slice of bread. Lay the roasted red pepper over the surface of one slice of bread (if you are using smaller pieces or sliced roasted red peppers, arrange them in a single even layer to cover the hummus). Sandwich the two halves together so the red pepper is in between the two layers of hummus.
3. Heat a small skillet over medium heat until warm. Place the sandwich in the pan and cook until golden brown on one side, about 2-3 minutes. Flip the sandwich and cook until the other side is golden brown. Remove the pan from the heat, cut sandwich on the diagonal, and serve immediately.



The Best Grilled Cheese

By Christine Pittman

What is the best combination of cheeses to use in a grilled cheese sandwich? We've got the recipe for greatness.

Typically when I make a grilled cheese sandwich I just use one kind of cheese. That's out of convenience though, not because it's the best way to do things. When I'm not in a hurry, and when I have an abundance of cheese in my fridge (like after we've had a party and there was a cheese tray on the loose), I go in with a combination of cheeses.

Why use a combination of cheeses in a grilled cheese sandwich? Because different cheeses have different virtues. Getting a good blend of those virtues into one perfect sandwich is the goal. I like to use three kinds of cheese in my perfect sandwich. You don't need very much of each one, just a bit. Together, you'll have plenty of cheese and the blend of flavors and textures will be perfect.

So, we're going in with three cheeses. Which three cheeses should it be?

The Best Grilled Cheese

Continued from previous page

#1: SOMETHING CREAMY

You definitely want to include a rich creamy cheese in your sandwich. This cheese doesn't have to get stringy as it melts. Its job is just to be buttery and rich. You can use a bit of Brie for this but the easiest thing is to spread the bread with cream cheese (the inside parts of the bread, not the outsides that are going to hit the grill). If you're into some processed cheese flavor in your grilled cheese, you can lay on a cheese spread like Cheez Whiz or use a processed cheese slice.

#2: SOMETHING STRINGY

You really really need those wisps of stringy melted cheese to ooze out of a good grilled cheese sandwich so make sure to include a cheese that melts in a stringy way. Your processed cheese slice does this, as does mozzarella and provolone. Monterey Jack and Cheddar also get a bit of stringiness going on when melted.

#3: SOMETHING FLAVORFUL

Now, depending on what you chose in the above two categories, you might not need much here. But a little bit of extra cheese flavor will take your sandwich to that perfection level we're aiming for. What should you look for here? A powerful cheese. You can choose a cheese that has power all from itself, like a strong blue, if you're into that, or a smoked gouda. Or you can try a cheese that has flavor added to it, like a pepper jack or a havarti with dill. Whatever you choose, don't put too much. You don't want to overpower the sandwich, just give it that tiny bit of extra oomph.

There you have it. The breakdown of the perfect grilled cheese sandwich. See the next page for my current favorite grilled cheese recipe.

The Best Grilled Cheese

Continued from previous page

Yield: 1 serving

Prep Time: 5 minutes

Cook Time: 5 minutes

Total Time: 10 minutes

Ingredients:

1 Tbsp. butter, softened
2 slices of white crusty
bakery bread (hand-sliced
medium-thick)
2 Tbsp. cream cheese
1/4 cup shredded Monterey
Jack cheese
1 oz. smoked gouda cheese,
sliced

1. Spread butter on one side of each slice of bread. Flip them over. Spread both with cream cheese. Onto one slice, sprinkle the Monterey Jack. Top with slices of gouda and then invert the other bread onto it such that the cream cheese is against the gouda.
2. Heat a skillet over medium-low heat. Put sandwich in skillet. Use a spatula to check underneath ever minute or so to make sure the toast isn't browning too quickly. You need it to take a few minutes so that the cheese has time to melt. Cook until underside is toasted, 3-4 minutes. Flip sandwich over and cook until underside is toasted and cheese is very melted, 2-3 minutes.
3. Transfer sandwich to cutting board and cut on the diagonal.



Middle Eastern Grilled Cheese Sandwich

By Anita Schechter

Feta and za'atar combine for a tasty grilled cheese that's out of this world.

Although the cuisine of the Middle East is not known for their cheese culture, there are a couple that factor heavily. One is a soft cheese called labneh, which is made from straining yogurt until it is the consistency of cream cheese. It's used in both sweet and savory dishes. The other is feta cheese, popular throughout the entire Mediterranean.

Feta is a briny cheese, so it's perfect for adding a salty note to salads and other savory recipes. And it does make a great grilled cheese sandwich, which is what I'm going to share with you today.

I love to marinate my feta in olive oil and spices. Dried thyme is a classic but za'atar goes one better. This classic Middle Eastern spice is a blend of salt, sesame seeds, dried sumac berries

Middle Eastern Grilled Cheese

Continued from previous page

and thyme, and it's wonderful on almost every savory dish you can think of.

When I buy a block of fresh feta, I cut it into cubes and add it to a jar of olive oil and za'atar. Stashed in the fridge, it's great to add to salads, pizzas, pastas and, in this case, a sandwich.

The tomato in this sandwich is optional but always a welcome addition to grilled cheese, and it's also the most commonly used vegetable in Middle Eastern food. Soft pita or naan bread gets wonderfully crispy, which is delightful against the warm cheese, olive oil and spices.

Total winner.

Yield: 1 servings

Prep Time: 2 minutes

Cook Time: 30 minutes

Total Time: 32 minutes

Ingredients:

1/2 tomato, sliced

1 soft pita round (can also use naan)

2 oz. olive oil-marinated feta cheese

Pinch of za'atar

1. Preheat oven to 400°F.
2. To assemble the sandwich, add the tomato slices to half of the pita, top with the feta cheese, sprinkle on the za'atar and fold over the other half of the pita.
3. Put sandwich on a cookie sheet. Bake for 15 minutes. Flip sandwich over and bake for an additional 15 minutes. Serve warm.



Grilled Cheese Donut

By Christine Pittman

Really. We did not invent this. But we kinda wish we had. It's pretty cool. The perfect sweet 'n savory treat.

Is there a Tom+Chee near you? If so, I know you've heard all about it. It's a chain of grilled cheese and tomato soup restaurants that's spot on when it comes to making this classic sandwich. Their prices are right and they seem to really get what the grilled cheese is all about.

And then...they take it further than you ever imagined.

That's right. It's Tom+Chee that we have to thank for the Grilled Cheese Donut. Wait wait wait. I hear you, "Thank them? Why? They're crazy! That sounds terrible!"

No no no. They're brilliant. BRILLIANT. The Grilled Cheese Donut is a seriously great thing.

"Why? How? Wtf?"

Grilled Cheese Donut

Continued from previous page

Let me explain...

Start with the donut itself. It's got lots of sugar in it. You slice it in half and then butter the cut sides and put them down into a skillet and what happens? That sugar caramelizes. It gets crunchy. So the outside of your grilled cheese will have this amazing crunch.

OK, so you understand why the donut works as the bread, sort of, but you're still confused about all that sweetness with the cheese. Stop being confused. Stop it right now. You already know that sweet and cheese work together. Yes, you do. Don't argue with me. Really.

Think about all those cheese trays with grapes and strawberries and fruity compotes on them. Think about cheddar cheese on apple pie. And seriously, people, think about cheesecake!

Cheese and sweet just plain work. I know it. You know it. I know that you know it. Accept it and go make a Grilled Cheese Donut. Now. Yes, that's an order.

Yield: 1 servings

Prep Time: 2 minutes

Cook Time: 5 minutes

Total Time: 7 minutes

Ingredients:

1 Tbsp. butter, softened

1 glazed donut

1 slice sharp cheddar cheese

1. Slice donut in half. Butter cut surfaces. Lay the cheese slice onto the glazed side (the unbuttered side) of one donut half. Top with the glazed unbuttered side of the other donut half.
2. Put butter side down into a skillet set over medium-low heat. Cook until golden brown on the outside, checking underneath frequently to make sure it isn't browning too quickly and reducing temperature if it is, about 2-3 minutes. Flip sandwich over and grill on the other side until it's brown as well and the cheese inside is melted, another 2-3 minutes. Remove from skillet and cut in half if desired.

99 Grilled Cheese Sandwiches

By Nicole Johnson

A grilled cheese is really just bread, butter and cheese. After that, you can add all kinds of things and get crazy, which is what we did to bring you 99 Grilled Cheese Recipes.

From The Cookful

1. [Classic Grilled Cheese](#)
2. [Nacho Grilled Cheese](#)
3. [Grilled Cheese for a Crowd](#)
4. [Breakfast Grilled Cheese](#)
5. [Grilled Cheese on the BBQ](#)
6. [Vegan Grilled Cheese](#)
7. [The BEST Grilled Cheese](#)
8. [Middle Eastern Grilled Cheese](#)
9. [Grilled Cheese Donut](#)

Bacon

10. [Bacon Jam Grilled Cheese](#)
11. [Beer Bread Grilled Beer Cheese Sandwich with Bacon](#)
12. [Candied Whiskey Bacon Grilled Cheese Dippers](#)
13. [Bacon Monte Cristo Finger Sandwiches](#)

14. [Bacon Avocado Grilled Cheese](#)
15. [Bacon, Lettuce and Tomato Grilled Cheese Sandwich](#)
16. [Bacon Avocado Grilled Cheese](#)
17. [Bacon Mac and Cheese Melt](#)

Breakfast

18. [Everything Bagel Grilled Cheese Breakfast Sandwich](#)
19. [Breakfast Grilled Cheese Sandwich with Ham, Egg & Apple Butter](#)
20. [Cheddar Grilled Cheese Bagel Breakfast Recipe with Serrano-Bacon Caramelized Onions and Egg](#)
21. [Everything Bagel Grilled Cheese Breakfast Sandwich](#)
22. [BLT with Egg Grilled Cheese](#)

23. [Grilled Cheese Croutons](#)

Fruity

24. [Ultimate Strawberry Bacon Goat Cheese Grilled Cheese](#)
25. [PB&J Grilled Cheese](#)
26. [Grilled Strawberry & Goat Cheese Sandwich](#)
27. [Grilled Cheese with Cheddar, Havarti and Apple Fig Chutney](#)
28. [Strawberry Rhubarb Grilled Cheese](#)
29. [Citrus Chardonnay Cranberry Grilled Cheese](#)
30. [Grilled Cheese Sandwich with Brie and Apples](#)
31. [Grilled Cheese with Fig Butter and Apple](#)
32. [Cherry, Basil, and Provolone Grilled Cheese](#)
33. [Brie Raspberry and Honey Grilled Cheese](#)

99 Grilled Cheese Sandwiches

Continued from previous page

Meaty

- 34. [Mini Grilled Cheese Hors D'oeuvres](#)
- 35. [Hawaiian Grilled Cheese](#)
- 36. [Sausage and Pepper Chipotle Grilled Cheese](#)
- 37. [Salsa Chicken Grilled Cheese](#)
- 38. [Turkey Pesto Avocado Grilled Cheese](#)
- 39. [Smoked Sausage Triple Grilled Cheese](#)
- 40. [Sloppy Joe Grilled Cheese](#)
- 41. [Corned Beef Grilled Cheese Sandwich](#)
- 42. [Pulled Pork and Sriracha Guacamole Grilled Cheese](#)
- 43. [Sausage and Pepper Chipotle Grilled Cheese](#)
- 44. [Canadian BLT Grilled Cheese](#)
- 45. [Chicken Bacon Spinach Grilled Cheese](#)
- 46. [Spicy Sausage and Mango Grilled Cheese Sandwich](#)
- 47. [Turkey and Brie Grilled Cheese](#)

- 48. [Gourmet Grilled Ham Sandwich](#)
- 49. [Arugula Chicken Panini](#)
- 50. [Steak & Onion Grilled Cheese](#)

Onion

- 51. [Smoked Swiss and Mushroom Grilled Cheese](#)
- 52. [Caramelized Onion and Gruyere Grilled Cheese](#)
- 53. [French Onion Grilled Cheese](#)
- 54. [French Onion Grilled Cheese 2](#)

Pesto

- 55. [Mozzarella and Red Pesto Grilled Cheese](#)
- 56. [Pesto Pizza Grilled Cheese Sandwiches](#)
- 57. [Pesto Caprese Grilled Cheese](#)
- 58. [Grilled Cheese Roll Ups With Tomato Soup Dipping Sauce](#)

Spicy

- 59. [Jalapeño Popper Grilled Cheese](#)

- 60. [Double Pepper Double Cheese Grilled Cheese](#)
- 61. [Spicy Farmhouse Chicken and Pasta Soup with Mini Grilled Cheese Sandwiches](#)
- 62. [Jalapeño Popper Grilled Cheese](#)
- 63. [Jalapeño Artichoke Dip Grilled Cheese Sandwich](#)
- 64. [Spicy Mushroom Torta with Queso Quesadilla](#)
- 65. [Jalapeño Popper Grilled Cheese Sandwich](#)
- 66. [Jalapeño Popper Grilled Cheese 2](#)

Tomato

- 67. [The Bruschetta Grilled Cheese](#)
- 68. [Focaccia Three Cheese Italian Grilled Cheese](#)
- 69. [Avocado Tomato and Pepper Jack Grilled Cheese](#)
- 70. [Best Ever Grilled Cheese Sandwich](#)
- 71. [Tomato Avocado Grilled Cheese Sandwich](#)

Jump page title here

Continued from previous page

72. [Roasted Tomato, Pesto & Smoked Provolone Grilled Cheese](#)

73. [Caprese Grilled Cheese 1](#)

74. [Caprese Grilled Cheese 2](#)

75. [Caprese Grilled Cheese 3](#)

Unique & Different

76. [Butter Poached Lobster Grilled Cheese](#)

77. [Nacho Grilled Cheese Sandwich](#)

78. [Grilled Mac & Cheese Sandwiches](#)

79. [Loaded Baked Potato Grilled Cheese](#)

80. [Grilled Brie Sandwich](#)

81. [Lasagna Grilled Cheese](#)

82. [Healthy Egg Salad Grilled Cheese Sandwich](#)

83. [Green Goddess Grilled Cheese](#)

84. [Mini Grilled Cheese Bites with Tomato Soup Dip](#)

85. [The Ultimate Grilled Cheese](#)

86. [Salt and Vinegar Grilled Cheese](#)

87. [Hawaiian Pizza Grilled Cheese Sandwich](#)

88. [Lemon-Basil Grilled Cheese Panini](#)

89. [Garlic Butter Grilled Cheese](#)

90. [Fancy Grilled Cheese](#)

91. [Parmesan Hemp and Kale Grilled Cheese](#)

92. [Portabello Gouda Grilled Cheese](#)

Veggie

93. [Pumpkin Grilled Cheese with Apples and Cheddar](#)

94. [Carrot Cake Grilled Cheese Sandwiches](#)

95. [Spinach and Ricotta Grilled Cheese](#)

96. [Sweet Potato, Havarti, and Walnut Grilled Cheese](#)

97. [Roasted Asparagus Grilled Cheese Sandwich](#)

98. [Artichoke Grilled Cheese](#)

99. [Grilled Cheese Wafflewich Sliders](#)

Contributors

Many thanks to our writers for this edition of The Cookful.



Amy Bowen, editor

Amy admits that she had no clue how to cook until she became the food reporter for a daily newspaper in Minnesota. At 25, she even struggled with figuring out boxed mac and cheese. These days, Amy is a much better cook, thanks to interviewing cooks and chefs for more than 10 years. She even makes four cheese macaroni and cheese with bacon, no boxed mac in sight. Amy is also on the editorial team at The Cookful and is the primary editor for this ebook.



Christine Pittman, editor

» cookthestory.com

Christine is the Founder and Senior Editor of The Cookful. She also blogs at COOKtheSTORY where she specializes in easy healthy homemade recipes. Healthiness aside, she has been known to shred cheese onto a dinner plate, microwave it for 30 seconds, and then eat the messy goop with a spoon.



Nicole Johnson

» orwhateveryoudo.com

Nicole has been blogging for 5 years at orwhateveryoudo.com, when not chasing her 7 kids around or working full time for CoSchedule. She basically lives, breathes, and eats blogging. And cookies. A pasta fanatic and dedicated tomato fan, she occasionally branches out into crazier things like oh, rice and potatoes. She features mostly from scratch cooking with a healthy smattering of easy convenience meals tossed in to keep it real.

Contributors

Continued from previous page



Anita Schecter

» www.hungrycouplenyc.com

Anita is the voice behind the blog, Hungry Couple. She's a writer, photographer, recipe developer, cook, bottle washer, shaker of creative cocktails and doggie mama. Anita also writes a monthly food column for Parade Magazine and is the on-staff Middle Eastern cuisine expert at About.com Food. She's been known to eat salad with her fingers.



Maria Siriano

» siftandwhisk.com

Somewhere among the towers of batter-smeared mixing bowls, you'll find a flour-covered Maria making unique seasonal desserts for her blog, Sift & Whisk. Although she never quite got the hang of the clean-as-you-go technique, she has still managed to elevate her baking skills far beyond "add oil, water, and eggs." She makes a killer pie, if she does say so herself.

About The Cookful

Do you love to geek-out over food and cooking? Then The Cookful is where you need to be.

We cook and write about one topic at a time, diving in deep to help you cook (and eat!) better than ever. Each topic comes with How-To's, innovative recipes, and a bunch of interesting tidbits so that you can learn all about it. Some topics we've covered are Margaritas, Quick Soups and Popcorn. Head over to [The Cookful](#) to find out what our next topic is and then get ready to go off the deep end with us.



THE COOKFUL