

Grilled Cheese Recipe

Ingredients

- 2 slices bread (artisan quality loaf style)
- 2 oz shredded Gruyere cheese
- 1½ tbs softened butter

Equipment

- 2 Chef's Press (9oz)
- Griddle or Skillet
- Pastry Brush
- Timer

Instructions

- Brush one side of both slices of bread with softened butter
- Assemble the sandwich, butter on the outside
- Place the sandwich on the griddle or skillet & stack 2 Chef's Presses on top of the sandwich
- Cook for 1 ½ minute, check the cooked side for doneness
- When the sandwich is browned to your liking, flip over
- Stack 2 Chef's Presses back on the sandwich
- Cook for 1 ½ minute, check the cooked side for doneness
- Serve immediately with desired accoutrements