

** PROUDLY HONORING



WISCONSIN CHEESE **

GrilledCheeseAcademy.com

GRILLED CHEESE TIPS

Behold the tips from the world's most renowned grilled cheese sandwich masters. Don't just follow them. Live by them.

CHEESE TIPS

Tip No. 1: TO SLICE OR NOT TO SLICE

Often it's best to grate or shred the cheese. This promotes faster melting, as well as a smooth and more even melt. Of course, if a recipe calls for sliced cheese, go ahead and use sliced cheese.

Tip No. 2: SLICING AND MELTING

It's easier to slice and grate cheese when it's cold. So what should you do? That's right, slice and grate the cheese when it's cold. Furthermore, cheese melts best when brought to room temperature. So what should you do? Correct! Melt the cheese after it's brought to room temperature. Now you're getting this.

Tip No. 3: MORE IS BETTER

Don't be shy. Pile on the cheese. There you go! Now pile on more. Also, expand your horizons by using several types of cheese at once, as well as unique toppings. Remember, Cheddar and American aren't the only game in town.



BREAD & BUTTER TIPS

Tip No. 1: USE THE REAL DEAL

Margarine and other butter wannabes win you no points. So only use real butter. When it comes to flavor and creating the ultimate golden toast for your sandwich, nothing compares to the real thing.

Tip No. 2: SOFT IS GOOD

Soft butter rules supreme. Not only does it spread easily, but it also browns the bread more evenly. Simply put, always bring butter to room temperature before commencing grilling.

Tip No. 3: USE YOUR IMAGINATION

White bread is not always the answer. Be creative. Use unique breads to create equally unique grilled cheese sandwiches.

COOKING TIPS

Tip No. 1: SIZE MATTERS

Always use the right size skillet or pay the consequences. If you opt for a skillet that's too small, your sandwich will cook too slowly and not evenly. Not good.

Tip No. 2: FLIP. PRESS. REPEAT.

You want the cheese to spread evenly as it melts. So always press the sandwich with a spatula after you flip it. Forgetting to do so is a telltale sign of a novice. Obviously, open-faced grilled cheese sandwiches do not require flipping.

Tip No. 3: CAST OFF CAST IRON

Cast-iron pans and grilled cheese sandwiches are not friends. Always use a nonstick pan to minimize "stickage" (yes, we made up that word). Using a nonstick pan also makes cleanup easier.

Tip No. 4: LOW AND STEADY

Be patient. Don't grill over high heat. Not only will the bread brown too fast, but the cheese will not melt completely. Always grill over low heat.

