

Shawn's Grilled Cheese Style

Ingredients:

- -Sourdough bread [This makes the bread more crunchier than white bread]
- -Mozzarella cheese
- -American Cheese
- -Mayo
- -Salt and pepper
- -Butter

Steps:

-Step 1: Spread the mayo on both sides of the sourdough bread, then proceed to put your cheese on each side of the bread. Then add salt and pepper for flavor [optional].

-Step 2: Put your butter on the stove pan, and make sure the stove is turned up nearly halfway. The higher the temp on the stove means it won't have time for the cheese to melt, causing the bread to burn.

-Step 3: Put your grilled cheese on the pan and cover the pan with a lid. [I would recommend that whenever you plan to flip the sandwich add butter each time to help with the flavor and crunch.](#)

-Step 4: After at least 4-6 min each side of the grilled cheese it should be done. Enjoy!

Enjoy my recipes? Let me know!

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