

















Grilled Cheese Sandwich

-  2 Tbsp of butter
-  2 slices of bread
-  1-2 slices of cheese
-  Butter knife
-  Spatula
-  Frying pan
-  Plate



Grilled Cheese Sandwich

-  Put frying pan on stove and turn on burner to medium low
-  Put 1 tablespoon of butter in pan, spread it around with spatula when it melts
-  Put one slice of bread in pan
-  Carefully lay cheese on bread
-  Put second slice of bread on top of cheese
-  Use spatula to tip sandwich up and look at bottom. When it's golden brown, lift it out of pan with spatula and put 2nd Tbsp of butter in pan
-  Flip sandwich over, put it back in frying pan, cook until it's golden brown and cheese is melted