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## Grilled cheese near me

Historically speaking, the classic grilled cheese consists of sliced American cheese sandwiched between pieces of white bread, and either pan-cooked or broiled to achieve that ooey-gooney melty goodness. Until now! We're in the 21st century, folks, and to stick too closely to old tricks is to do this incredibly versatile sandwich an injustice. Here are five tips for creating the ultimate grilled cheese at home:The grilled cheese, like any sandwich, should always considered a neatly packaged meal. The flavors should be balanced, of course, but also stimulate and satiate the palate. So while white bread and American cheese may very well be considered the quintessential pairing, consider other classic combos as well. Cheddar, for instance, melts well and is a true knockout when paired with crisp bacon, tomato, and crusty sourdough bread. Topping a slice of a fresh baguette with gruyere and caramelized onions creates the sandwich iteration of French onion soup, and using an extra-drippy, ultra-stinky brie with honey, mustard, and apples—piled adventurously on raisin bread—is essentially like recreating the sandwich version of a baked brie. More adventurous cheese lovers might choose a stinky blue, which pairs well with pear and spicy arugula. Cheese is arguably the highlight of any grilled cheese sandwich, but that's not to say other ingredients can't—or shouldn't—make some cameos. Just make sure whatever you add enhances your preferred cheese and bread without overpowering them. Take Swiss, for example. It works well on toasted wheat, but can fall flat without anything else next to it. That's where a bright, crunchy apple might come into play—the acidity is a perfect complement to the generally mild character of Swiss. A cheddar, say, works well with prosciutto and bacon, which possess smoky undertones that bring out the cheese's sharpness and are both thin enough to let the cheese itself shine. For something more offbeat, try sage leaves or sliced figs, which tend to bring out the luscious, gamey qualities of goat's cheese, or sliced portobello and a little guacamole, which works well with pepper jack. Whatever you do, don't pile on heavier meats or even deli like sliced turkey—it's a main ingredient, after all, and only turns your elevated grilled cheese into, well, a turkey sandwich. We've all seen mozzarella pizzas topped with ricotta: if you're a true cheese lover, sometimes you need more than one type of cheese to get the job done. Ready to layer up? Try cheeses with similar firmness: cheddar and pepper jack, gouda and swiss, provolone and parmesan. More adventurous sandwich-makers might toss mozzarella into the mix—its mild flavor goes well with many stronger cheeses and its natural ability to melt well ups the creaminess factor. For the surefire healthiest way of making grilled cheese, toast two separate pieces of bread, top with a low-fat deli cheese, assemble on a microwavable plate, and nuke for 20 seconds. No added butter or oil means no added fat, of course. But if grilled cheese is more of an indulgence than an everyday meal, let loose a little—diehards believe the flavor payoff is worth it. Lightly butter the outer sides of the sandwich, pop onto an extra-hot frying pan, and let brown on both sides. (A sandwich or panini press can also do the job.) In summer, coat crusty bread in gourmet olive oil, top with an extra-sharp cheddar and a few seasonal veggies, and let cook on the grill. Pair with a crisp white or rose wine and—voilà!—the perfect warm-weather dinner, best enjoyed outside. Though just terrific on its own, the right grilled cheese sandwich practically begs to be dunked in something. Tomato soup is a classic, of course, when paired with cheddar grilled cheeses; try French onion soup with a Swiss creation and rough-textured salsa for a grilled cheese made with pepper jack. But soup's not the only important liquid in the game: beverages are worth mentioning, too. While wines might go best with raw cheese boards, grilled cheese enthusiasts have grown particularly fond of the way the sandwich pairs with beer. There's no hard-and-fast rule about which cheese work best with which brewskies, but in general heavier beers (IPAs, stouts) complement sharper cheeses such as cheddar, low-hop bitter beers such as hefeweizen bring out the best qualities in chevre, and bries and camemberts work well with blond and pale ales. Try out different pairings and let your taste buds determine what works best for you. Fancy sandwiches are nice, but sometimes all you want is a simple grilled cheese. The melted cheese has a way of merging with the bread and adding that pop of flavor that can give you a pick-me-up even on your worst day. After sinking your teeth into this toasty delight, you're instantly transported to the comforts of home. Here's a quick and dirty guide for creating that perfect plate of cheesy goodness. Start with fresh, simple ingredients. All you'll need are two pieces of freshly sliced bread or a roll, cheese, and tasty toppings of your choice. For the best results, add at least two different types of cheese. American, cheddar, mozzarella, or gouda cheese are a few good options. Spread some butter across both slices of bread and then place the bread in a pan. Make sure to grill your bread on medium heat. If the flame is too high, your sandwich might get too crispy or burn. Then you'll either have to start all over again or spend time cutting the burned parts from your sandwich. That doesn't sound like much fun. Now things will start to get interesting. Place the slices of cheese on top of the bread. If you like, add bacon for more flavor. Cheese and bacon — what could be better? Next, grill your sandwich for roughly four minutes on either side. Watch the cheese melt into the bread and the bacon strips sizzle with delight. In a few minutes you'll be one step closer to a mouth-watering treat. Finally, top off your sandwich with a few flavorful sides and garnishes. Add pickles, tomatoes, and whatever else you can think of. That's our secret recipe for a grilled cheese sandwich that will make you want to lick your fingers. Now throw a party and impress your friends with your newfound skills. Go get your grilled cheese on. More from Health & Fitness Cheat Sheet: 1 of 28 Cauliflower Grilled Cheese You've never had grilled cheese like this before! The best part? It's practically guilt-free. Get the recipe at Delish. 2 of 28 Pear, Bacon, and Brie Grilled Cheese Combine creamy cheese, sweet pears, and crispy bacon for the ultimate sweet and savory sandwich. Get the recipe at Running To The Kitchen. 3 of 28 Garlic Confit and Baby Arugula Grilled Cheese A soft and spreadable garlic confit adds the perfect amount of flavor to every bite of this ooey, gooeey sandwich.Get the recipe at Food and Style. 4 of 28 Doughnut Grilled Cheese Looking for a no-holds-barred indulgence? Cut a doughnut in half lengthwise, press a slice of cheese (or two slices!) in the middle, and grill until golden brown.Get the recipe at Taste Spotting. 5 of 28 Monterey Chicken Grilled Cheese This hearty recipe uses chicken, bacon, barbecue sauce, and cheese—ingredients you probably already have in your kitchen. Get the recipe at Iowa Girl Eats. 6 of 28 Bacon, Egg, and Hash Brown Grilled Cheese Who says you can't eat grilled cheese sandwiches for breakfast? 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Get the recipe at 300 Sandwiches. 17 of 28 Waffle Iron Grilled Cheese Don't have a panini press? Use a waffle iron instead to melt cheese and add a fun pattern to your sandwich.Get the recipe at Fifteen Spatulas. 18 of 28 California Grilled Cheese Add a California-style spin to your sandwich by incorporating fresh avocados and tomatoes. Add mayo to make the cheese taste even creamier.Get the recipe at Chef Savvy. 19 of 28 Sweet and Spicy Caramelized Onion Grilled Cheese Kick your grilled cheese up a notch by filling it with caramelized onions, spicy Pepper Jack cheese, and Cheddar, then top it off with barbecue sauce.Get the recipe at Ring Finger Tan Line. 20 of 28 Caprese Grilled Cheese Turn your favorite Italian salad into a substantial lunch by layering mozzarella, tomatoes, fresh basil, and garlic between two slices of buttered bread.Get the recipe at Cooking Classy. 21 of 28 Balsamic-Roasted Broccoli and Red Pepper Grilled Cheese Bring a farm-to-table feel to your grilled cheese sandwich by using lots of fresh vegetables alongside cheese and bread.Get the recipe at Cookie and Kate. 22 of 28 Balsamic Blueberry Grilled Cheese This blueberry-stuffed grilled cheese will make you wish it was always blueberry season! A balsamic reduction drizzled over blueberries plays up their tartness, while extra cheese balances out the sweetness.Get the recipe at Amanda K. By The Bay. 23 of 28 Pulled Pork and Sriracha Grilled Cheese Combine guacamole, pulled pork, and a bit of spicy Sriracha for a to-die-for grilled cheese sandwich. Get the recipe at Life's Ambrosia. 24 of 28 Bratwurst Grilled Cheese Celebrate Oktoberfest with a German-inspired recipe that uses bratwurst sausages, a pretzel bun, and beer mustard.Get the recipe at I Am A Food Blog. 25 of 28 Lobster Grilled Cheese Sandwich This recipe uses creamy Mascarpone cheese and easy-to-melt Provolone alongside generous portions of lobster.Get the recipe at Foodie Crush. 26 of 28 Tater Tot Waffle Grilled Cheese Bring your grilled cheese to the next level by pressing tater tots into a waffle iron, covering them with cheese, bacon, and jalapeño slices, then pressing another layer of tater tots on top.Get the recipe at Thrillist. 27 of 28 Roasted Red Poppers and Iberico Ham Grilled Cheese Ibérico ham adds a deep, savory flavor to this sophisticated take on the sandwich.Get the recipe at Kitchen Confidante. 28 of 28 Frico Grilled Cheese Sandwich Ever thought of putting cheese on the outside of your sandwich? Warning: Try this recipe, and you'll never make grilled cheese the same way again.Get the recipe at Smitten Kitchen. The key to a perfectly goeey, delicious grilled cheese sandwich is, of course, the cheese. Some cheeses melt better than others, due to the interactions between the casein proteins and the calcium, while some cheeses will not melt at all. Gruyère, mozzarella, muenster, fontina, Monterey Jack, Gouda, Colby, and Swiss varieties are excellent melting cheeses. Mild or medium cheddar melts evenly, but aged cheddar is more acidic, so it tends to separate. Processed cheeses, such as the classic "American," melt nicely because of the way they are developed. Some fresh cheeses, such as cream cheese, soft goat cheese, and cottage cheese, are best paired with a firmer cheese that offers a more robust flavor. Pair cream cheese or Boursin with cheddar or mozzarella, or combine goat cheese or crumbled blue cheese with Parmesan and cheddar. The bread is just as important as the cheese and there are just as many choices. Artisanal breads make exceptional grilled cheese sandwiches, or you might choose a basic white, whole wheat, thick slices of a seeded bread, pumpernickel, or rye loaf bread. A sweeter bread is another good alternative, but keep in mind that it will brown more quickly. A grilled cheese sandwich doesn't have to be confined to bread, cheese, and butter. Try bacon drippings, olive oil, or mayonnaise instead of butter. Adding sour pickles, crunchy potato chips, or sharp mustard, or spreading a bit of tangy-sweet onion jam on the bread before you add the cheese might be a pleasant surprise. Take a look at the tips and recipe variations for more combinations and flavor ideas, 4 slices whole-grain bread, or white, rye, or sourdough 4 ounces cheddar cheese, or mozzarella, Monterey Jack, or fontina, shredded or sliced 2 tablespoons butter, room temperature 2 pickle spears, optional 1 teaspoon whole-grain mustard, optional 1 slice tomato, optional 2 slices cooked bacon, optional Gather the ingredients. The Spruce / Diana Rattray Place 2 slices of bread on a cutting board and spread 1/4 of the softened butter evenly and thinly on 1 side of each slice. Make sure you cover the entire slice from edge to edge. The Spruce / Diana Rattray Place the pan over medium-low heat. Place 1 slice of bread in the pan, butter-side down. Mound about 2 ounces of cheese on the bread, more or less, depending on the size of the bread. (If you're going to add the tomato and bacon, do so now.) The Spruce / Diana Rattray Place the second slice of bread on the cheese, butter-side up. The Spruce / Diana Rattray When the bottom slice is browned, carefully flip the sandwich over to brown the other side. If the bread is browning too quickly, turn the heat down. The Spruce / Diana Rattray Remove the sandwich to a plate and repeat Steps 2 through 5 to make the remaining sandwiches. Diana Rattray If using sliced cheese, cut it to fit the bread—the entire slice should be covered. In general, allow about 1 1/2 to 2 ounces of cheese per sandwich. If you are making several sandwiches to serve at once, heat the oven to 175 F to 200 F. Place the sandwiches on a rack in a rimmed sheet pan and keep them warm in the preheated oven while you make the remaining sandwiches. Spread a thin layer of butter (or other fat) evenly over the bread, covering the slice completely. Butter should be at room temperature or melted. For best results and easy cleanup, use a nonstick or well-seasoned skillet, griddle, or grill pan. Packaged shredded cheese usually contains fillers and anticaking ingredients, such as cornstarch, cellulose (processed wood pulp), and potato starch, which could impact your grilled cheese sandwich. Whenever possible, use a box grater or food processor shredding disk to shred your own. If the cheese is soft, stick it in the freezer for about an hour, and it will be much easier to shred. Bacon Grilled Cheese: Choose firm white bread or whole wheat with shredded or sliced American or cheddar cheese and replace the butter with bacon fat. Top the cheese with strips of cooked bacon and place the second slice of bread on the bacon layer. Caprese Grilled Cheese: Choose firm white or whole-wheat bread and replace the butter with olive oil. Spread a layer of pesto over the bottom slice of bread and then top with a layer of shredded mozzarella cheese. Top the cheese with fresh, thinly sliced tomatoes or sun-dried tomatoes (blot them with paper towels if very juicy). Top with more cheese and the second slice of bread. Rustic Grilled Cheese: Choose rustic sourdough (boule) and replace the butter with mayonnaise. Spread grainy mustard on the inside of the slices. Choose mild or medium shredded cheddar cheese. Swiss Grilled Cheese: Choose rye, pumpernickel, or two-tone marble rye, and spread butter or mayonnaise on the outside of the slices. Layer with Swiss cheese or Gruyère and thinly sliced sour pickles. Rate This Recipe I don't like this at all. It's not the worst. Sure, this will do. I'm a fan—would recommend. Amazing! I love it! Thanks for your rating!

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