A grilled cheese sandwich can be a tasty snack or even a meal. You can use a variety of cheese on any sort of bread. Choose the sorts that you like! Grilled cheese sandwiches are often served with soup.

**What I Need:**

- My recipe (see p. 2)
- 1 frying pan
- 2 pieces of bread
- 2 slices of cheese
- Butter
- Spatula
- Knife
- Stove (**CAUTION**: Will be hot!)

**Reminder:** This is only one example. This template may need to be individualized to fit your particular needs.
# Making a Grilled Cheese Sandwich

**Get out needed materials:**
- Frying pan
- 2 slices of bread
- Butter
- 2 slices of cheese
- Spatula
- Knife

**Instructions:**
1. Place frying pan on burner
2. Turn burner on to the medium heat setting
3. Butter one side of one slice of bread
4. Place bread on frying pan with the buttered side down
5. Put two slices of cheese on top of bread in frying pan
6. Butter one side of second slice of bread
7. Put bread on top of cheese with the buttered side up
8. Cook sandwich for two minutes or until the bread is golden brown
9. Use spatula to flip sandwich
10. Cook sandwich for two minutes or until the bread is golden brown
11. Turn off the burner
12. Remove sandwich from frying pan with the spatula and place sandwich on plate