
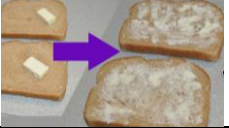











Grilled Cheese Sandwich Recipe

| | | | | | | | |
|--------------|--|--|---|---|---|--|---|
| NEED: | 1 plate  | 1 knife  | 1 butter  | 1 cheese  | 1 spatula  | 1 griddle  | 2 bread slices  |
|--------------|--|--|---|---|---|--|---|

| | | |
|-----|---|---|
| 1. |  | Place 2 pieces of bread on a plate. |
| 2. |  | Spread butter on 1 side of each piece of bread. |
| 3. |  | Put buttered side of bread on griddle. |
| 4. |  | Put a slice of cheese on top of bread. |
| 5. |  | Put other piece of bread on top of the cheese. Butter side up. |
| 6. |  | Turn on griddle to medium heat. |
| 7. |  | Cook until bread becomes brown. Flip sandwich over. |
| 8. |  | Cook until second side is brown. |
| 9. |  | Put on plate. Cut diagonally. |
| 10. |  | Turn off griddle. |
| 11. |  | EAT and ENJOY! |

