Our State eats

Published in the May 2025 issue of Our State

Slightly Fancy & Really Good Grilled Cheese

Makes 1 sandwich.

- **2 tablespoons salted butter, softened**
- **2 large slices crusty, sturdy sandwich bread without large holes**
- **1½ to 2 ounces freshly shredded cheese, at least two different types**
- **2 teaspoons mayonnaise**
- **½ teaspoon grainy or Dijon mustard**
- **Small pinches salt and pepper**

Butter one side of each bread slice all the way to the edges.

In a small bowl, toss together the cheeses, mayonnaise, mustard, salt, and pepper. Spread the mixture evenly over the unbuttered side of one bread slice. Close the sandwich with the other slice, buttered side out.

Heat a well-seasoned cast-iron or nonstick skillet over medium heat until hot, but not smoking. A sprinkle of water droplets should sizzle and evaporate quickly.

Transfer the sandwich to the center of the pan. Press firmly with a spatula. Cover the pan. Let cook undisturbed until bottom is deep golden brown, about 3 minutes. Press sandwich with spatula and flip. Cover and continue cooking until deep golden brown on the other side, 2 to 3 minutes more. If cheese isn't completely melted, flip sandwich again and let cook about 1 minute more.

Serve immediately while bread is crisp and cheese is soft.

RECIPE BY SHERI CASTLE / PHOTOGRAPHY BY TIM ROBISON