



What's Your GRILLED CHEESE Personality?

Grilled cheese can be more than cheddar and white bread (though we love that, too!). Answer the questions below to find fresh takes on this beloved sandwich—and just the right one for your mood.

First things first: What kind of cheese?

It has to be classic cheddar.

Gimme something more adventurous.

Want some meat with that?

What does "sandwich" mean to you?

Just veg for me, thanks.

I'm definitely a carnivore.

Two pieces of bread around something, of course.

I'm open-minded. Surprise me!

Is bread a must?

Land or sea?

Yes. Bread is life!

Chicken is my go-to filling.

No. I want to shake things up.

Tuna is a sandwich hero.

Cauliflower Grilled Cheese



Spicy Tuna Melt



Mushroom & Cheddar Grilled Cheese



Speedy Chicken Quesadillas



Bacon: yay or nay?

Tough choice: sweet or salty?

Let's try something different.

Salty and sassy, for sure.

Bacon on everything!

I'm sweet, so my sandwich should be, too.

Grilled Cheddar, Bacon & Apple Sandwiches



Brie & Blueberry Grilled Cheese



Meatball, Lettuce & Tomato Sliders



Serrano Ham Reuben



3 Tips for Making Amazing Grilled Cheese

- 1. Shred the cheese.** Shredded cheese melts evenly and quickly, giving your sandwich maximum ooey-goey appeal. If you prefer slices, keep them thin.
- 2. Keep your cool.** High heat will overtoast your sandwich before the cheese is melted. Use medium to medium-low heat instead.
- 3. Use softened butter.** It's the meeting of fat and a hot skillet that helps create a crunchy, golden crust. Spread a generous layer over the bread for evenly toasted results.