

Delightful Food Ideas

Grilled Cheese 101



A grilled cheese sandwich can be dressed up or tried and true but is always easy to enjoy.

(NAPSA)—A few simple tricks can help a popular comfort food—the grilled cheese sandwich—come out great every time.

For example, brush the tops of your bread with ultrasoft or melted, unsalted butter for even cooking. Using quality bread is important. You should shred or grate cheese when it's cold (easier to handle) but cooking cheese at room temperature is best for quick melting. A couple of super meltable cheeses that are available presliced are Jarlsberg and Jarlsberg Lite. After the first "flip," press with a tool, like a spatula, heatproof plate or cake pan to get that crispy, golden-brown crust. Always cook on medium-low heat and use a nonstick skillet. Want to use less butter? Toastabags are a neat new alternative.

Visit www.jarlsbergusa.com for more information.

Meanwhile, here are some gooey-delicious combinations to consider:

- Jarlsberg, ham, pickles and mustard on whole wheat or rye.
- Fresh Chevrai (a soft, un-ripened goat cheese) and thin-sliced beets (roasted in balsamic vinegar and honey) on multi-grain bread.
- Jarlsberg BLT on country white bread.
- Brie (such as Woolwich Dairy, a triple crème goat brie) with cooked crumbled prosciutto and fig jam, on soft sourdough.
- Jarlsberg, pastrami and sauerkraut (or coleslaw) on rye.

Whether you try these innovative versions or stick to the classics, this delicious dish is one way to get almost anyone to smile and say "cheese."