



Classic Grilled Cheese Sandwich

Ingredients Needed for a Classic Grilled Cheese Sandwich

- 2 slices of Aunt Millie's Country Buttermilk Bread
- 2 tablespoons butter, softened
- 2 slices of American cheese

Directions for a Classic Grilled Cheese Sandwich

1. Heat a skillet over medium heat. While the skillet is heating spread the softened butter evenly on one side of each slice of bread.
2. Place one slice of bread, butter-side down, in the skillet. Top with cheese slices, then cover with the second slice of bread, butter-side up.
3. Cook for 3–4 minutes on each side, pressing gently with a spatula, until the bread is golden brown, and the cheese is melted.
4. Remove from the pan, let it cool for a minute, and serve with tomato soup.

