

Tate's Most Decadent Grilled Cheese Sandwiches

(makes two sandwiches)

4 slices bread (can be sourdough or white or wheat or anything you prefer. But the better the bread, the better your sandwich will be).

Garlic Butter

2 tablespoons softened butter

1 ½ tablespoons mayonnaise

1 small clove garlic, minced or grated (alternatively, you can use 1 teaspoon garlic powder here—not garlic salt!)

1 tsp parsley (I like the lightly dried stuff from the produce department or you can use fresh, or even dried)

Filling

¼ cup whipped cream cheese (you can use regular cream cheese but it NEEDS to be softened first, a LOT)

1 tablespoon mayonnaise

6 oz of grated cheese (I measured before I grated the cheese, not after—also, I would highly recommend NOT using the pre-shredded stuff from the store, they toss it with cornstarch to prevent it from sticking together and it will not melt as nicely. As for cheese types, I like at least half of this to be cheddar, either mild or sharp, depending on your preference, but you can really mix any cheese in).

Method:

Preheat oven to 400 degrees.

Mix garlic butter ingredients together until they are well distributed.

Mix filling ingredients together in a separate bowl.

Heat a medium oven-safe skillet on medium heat. Spread a quarter of the garlic butter on one slice of bread, and put it in the skillet, butter side down. Put half of the filling on, making sure to go to the edges and spread it evenly. Spread another piece of bread with a quarter of the garlic butter and place it, butter side up, on top of the filling.

After a minute or so, carefully check the bottom slice of bread. Ideal should be brown and toasted, but not burnt. You will finish melting the cheese in the oven so don't worry about the cheese yet.

When the bottom side is well-toasted, flip the sandwich over carefully. The cheese won't be totally melted yet, so that's why you need to be careful. Let the second side brown for another minute or so, and then transfer to the oven.

Let cheese melt in the oven for 3 minutes. If it isn't melted completely at that point, let it go another minute.

Let set for a minute before slicing and eating.

Repeat instructions to make a second sandwich.

Enjoy!