



COOKING

COLD WEATHER: GRILLED CHEESE

www.activitytv.com

DESCRIPTION

Grilled Cheese is one of the easiest and tastiest snacks around. So grab your favorite cheese and some bread and get ready to cook!

INGREDIENTS

- 2 slices of your favorite bread
- 1 T softened butter
- 3-4 slices of your favorite cheese
- ham
- pineapple slices
- sliced tomatoes
- onion

TOOLS

- knife
- griddle, frying pan or skillet
- spatula
- serving plate

DIRECTIONS

1. Spread butter on one side of 4 slices of bread.
2. Heat a griddle to medium high. If you don't have a griddle you can use a frying pan or skillet; it will work just as well. Place bread, butter side down on griddle.
3. Place cheese on 2 of the slices of bread.
4. Add your favorite toppings (ham, pineapple, tomatoes, onion, etc.) for the next layer.
5. Put the last 2 slices on top.
6. As the bottom slice begins to get golden and crispy, carefully flip sandwich over. Press down on the crispy golden side with your spatula so that the sandwich comes together with the melted cheese.
7. When the cheese is melted and gooey and the bottom slice is golden, your sandwich is ready! Carefully remove the sandwich with a spatula, cut it in half, and serve with fresh fruit or your favorite hot soup.

Did you know there's a free web video for this activity with step-by-step instructions?
See all the fun activities for kids at www.activitytv.com.