Cheese Melt Sandwich

You Need:

- 2 slices of bread
- 1 Tbsp. butter
- 1 slice cheese
- Tablespoon
- Frypan
- Butter knife
- Metal spatula
- Spatula

1. Measure 1 Tbsp. butter and get 2 slices of bread. Butter one side ONLY of each slice of bread.

2. Put butter side of bread down into frypan. Put cheese on top of bread. Place in frypan.
Put other side of bread on top of cheese. Butter side up.

3.

Turn burner on MEDIUM heat. Place pan on burner. Cook until brown on bottom side of bread.

BROWN

Turn sandwich over. Cook until other side is golden brown. Turn stove OFF. Remove from heat.
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1 Tb. butter

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Tablespoon
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