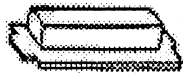


# Cheese Melt Sandwich

## You Need:



2 slices  
of bread



1 Tb. butter



1 slice cheese



Tablespoon



frypan



butter knife

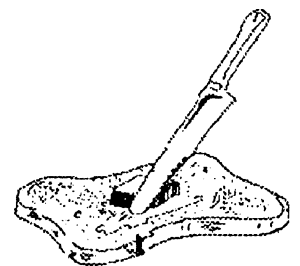
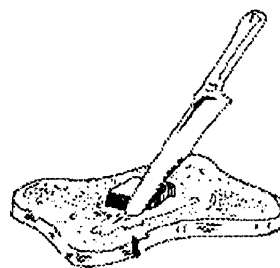
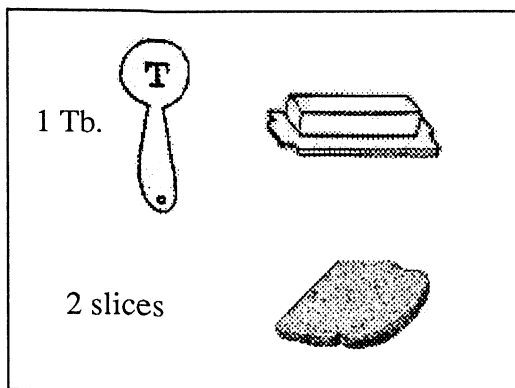


metal spatula



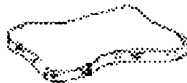
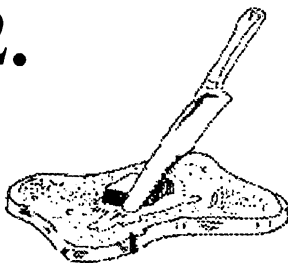
spatula

**1.**

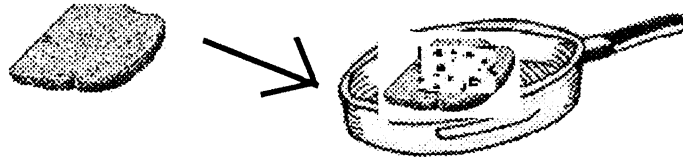


Measure 1 Tb. butter and get 2 slices of bread. Butter one side ONLY of each slice of bread.

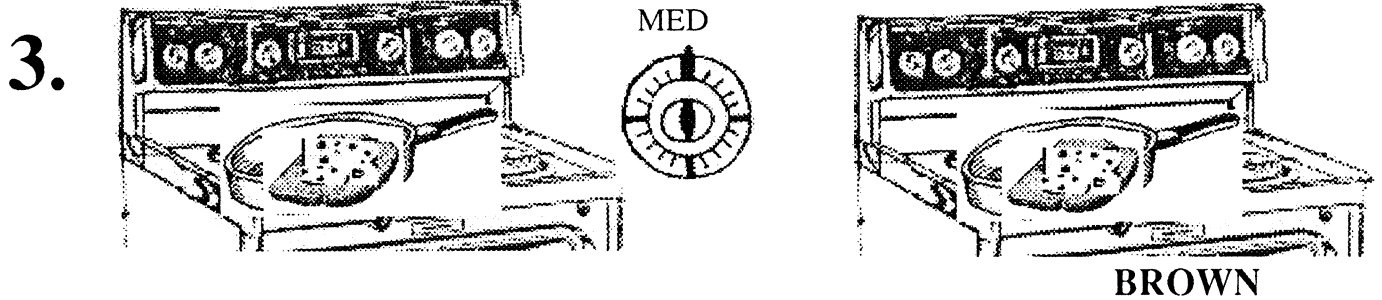
**2.**



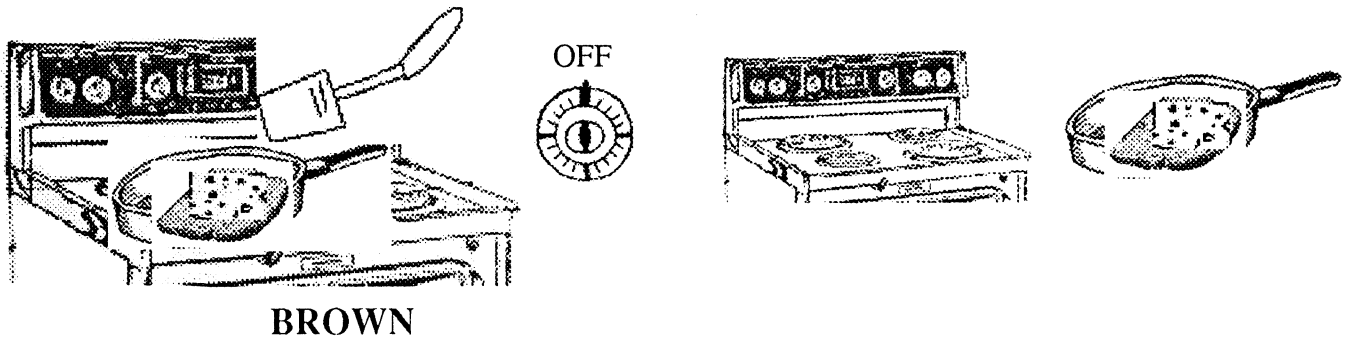
Put butter side of bread down into frypan. Put cheese on top of bread. Place in frypan.<sup>212</sup>



Put other side of bread on top of cheese. Butter side up.



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



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

## CHEESE MELT SANDWICH

You Need:

2 slices bread  
1 slice cheese  
1 Tb. butter

frypan  
Tablespoon  
butter knife  
spatula

1. Measure 1 Tb. butter and get 2 slices 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 slice 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. Turn sandwich over. Cook until other side is golden brown.