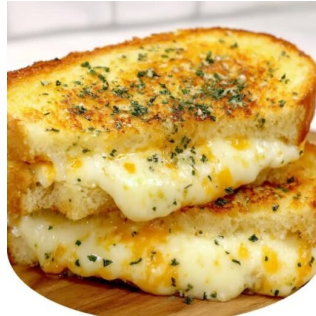


Garlic Bread Grilled Cheese: The Ultimate Comfort Sandwich

Here's what you'll need to create this masterpiece:



TIME
4 min

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INGREDIENTS

4 slices thick-cut bread (sourdough or Italian work wonderfully for their sturdy texture)

4 tbsp butter, softened

2-3 cloves garlic, minced (adjust to your garlic obsession level!)

1 tbsp chopped fresh parsley (optional, but adds freshness and color)

Pinch of salt

4-6 slices cheese (cheddar, mozzarella, provolone, Gruyere, or a mix of your favorites)

Swaps and Notes:

Bread: While sourdough and Italian are excellent choices, a sturdy white bread or even a good quality rye could work. Avoid thinly sliced bread, as it won't hold up as well to the garlic butter and cheese.

Butter: Unsalted butter is preferred so you can control the salt content. Make sure it's truly softened for easy mixing.

Garlic: Freshly minced garlic is highly recommended for the best flavor. Garlic powder can be a substitute in a pinch, but use sparingly (about 1/2 tsp).

Parsley: Fresh chives or even a sprinkle of dried Italian herbs could be used instead, or omitted entirely if you prefer.

Cheese: The beauty of grilled cheese is customization! A blend of cheeses often yields the

best "cheese pull" and complex flavor. Try a sharp cheddar for tang, mozzarella for stretch, and provolone for a mild, creamy note.

Spice: A tiny pinch of red pepper flakes in the garlic butter can add a subtle warmth.

DIRECTIONS

1. Making this upgraded grilled cheese is just as easy as the classic. Here's how:
2. Make : Garlic Butter: In a small bowl, combine the softened butter with the minced garlic, chopped parsley (if using), and a pinch of salt. Mix everything together thoroughly until it's well combined and fragrant.
3. Butter the : Bread: Generously spread the prepared garlic butter on one side of each bread slice. Make sure to go right to the edges for maximum crispiness and flavor.
4. Assemble: On a clean surface, place two slices of bread, buttered-side down. Lay your cheese slices on top of these. Then, place the remaining two bread slices on top, with the buttered sides facing outwards. You should have cheese sandwiched between two slices of bread, and both outer sides of the sandwich covered in garlic butter.
5. Grill: Heat a large non-stick skillet or cast-iron pan over medium-low heat. This low and slow approach is key to golden bread and perfectly melted cheese without burning the garlic. Carefully place the assembled sandwiches in the hot skillet. Cook for approximately 3-4 minutes per side, pressing down gently with a spatula, until the bread is a beautiful golden brown and wonderfully crispy, and the cheese inside is completely melted and gooey.
6. Serve: Remove the sandwiches from the skillet. Let them rest for just a minute or two, then slice them diagonally and serve hot. They are absolutely perfect on their own or as a decadent companion to a bowl of warm soup!

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/garlic-bread-grilled-cheese-the-ultimate-comfort-sandwich/>

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