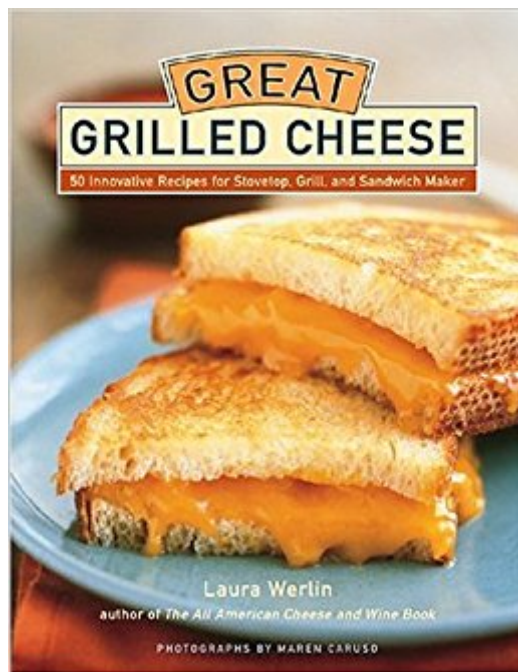




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Great Grilled Cheese: 50 Innovative Recipes For Stove Top, Grill, And Sandwich Maker



Synopsis

Brie and apricot jam on a baguette; spinach and goat cheese on a croissant; blue cheese and fresh figs on crusty Italian bread: this is not your mother's grilled cheese sandwich. In "Great Grilled Cheese, cheese expert and award-winning cookbook author Laura Werlin presents 50 scrumptious grilled cheese and panini recipes that range from the traditional to the contemporary. In addition to the more inventive combinations, including grilled cheese for dessert, there's always room at the table for the classics: grilled American on white, or apple, ham, and cheddar on sourdough. Werlin discusses techniques, nonstick versus cast-iron pan, whether to cover during cooking, how to use the ultrapopular panini machine. Maren Caruso's tantalizing photographs perfectly convey the appeal of creamy melted cheese pressed between two slices of crisp, buttery bread. For cheese aficionados, parents whose kids insist on grilled cheese at every meal, and the kid in all of us who craves comfort food, "Great Grilled Cheese

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Customer Reviews

Anyone who needs a recipe to make a grilled cheese sandwich should probably not be in the kitchen in the first place. But cooks interested in more clever versions of the American classic could certainly learn a thing or two from Werlin, IACP winner for The New American Cheese and James Beard Award winner for All American Cheese and Wine. Stressing the sandwich's versatility, the author serves up everything from classic (and "almost-classic") grilled cheese sandwiches to quesadillas and sweet grilled cheese options. Spicy Double-Jack, for example, calls for red pepper

flakes and sourdough, while Grilled Spinach and Goat Cheese Croissant uses the French pastry's plentiful butter to complement a cheesy filling. Even Buttery Figs and Blue Cheese and Rich Raspberry Brioche can be classified as grilled cheese sandwiches; the former incorporates crusty Italian bread and gorgonzola, and the latter uses goat cheese and egg bread. In order to make a "great" grilled cheese sandwich, Werlin explains, grate cheese (don't slice it), pile it on and let it ooze. Use salted butter, softened beforehand. And when it comes to bread, size does matter-thicker bread will outweigh the filling. For each recipe, Werlin provides instructions on making the sandwich in a skillet, in a sandwich maker or on a grill. 20 color photos. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

"Grilled cheese is big news on New York's sandwich front."

Yummee recipes

My girlfriend bought me this in conjunction with a panini press pan, and it was great. We tried one of the recipes the first night and it was delicious. It doesn't reinvent the wheel at all, but it does give some great ideas and ingredient combinations. Definitely useful to have when you are going through the cupboard trying to cobble together a meal out of ingredients that seemingly won't go together.

This is a bible for grilled cheese lovers. The basic recipe for bread (often sourdough), butter, cheese and a nonstick skillet with a lid is flawless. Most of the recipes are ingenious variations. The flavor combinations are excellent. I've made about a dozen so far and really liked the fig and blue cheese and some of the goat cheese variations.

The recipes are fine, but it was delivered damaged - the cover was ripped and there is not enough time to reorder as it is a gift for Christmas.

This is my favorite of my 5 panini recipe books. I bought it when I got my Cuisinart Griddler with Panini Grill. These sandwiches are truly fantastic. Some of the other books have some really wierd combinations and only a few recipes that sound appetizing, but this book is a real winner. These hot sandwiches are very addicting...delicious and so fast and easy to make!

Come on, how can you NOT love a cookbook about grilled cheese. This one is great, a little something for everyone from the simple to the sublime. Bought our daughter one and she probably uses it more than we do. Pretty sure you'll like this book.

Bought this for two reasons - an expanding cookbook collection and a daughter obsessed with grilled cheese sandwiches. Not disappointed. I could never have imagine the variety of cheeses, breads and ideas - have tried some of the suggestions and have not been disappointed yet.

The recipes are interesting and the ones I've tried have been delicious. Great photos with easy to follow directions. What a nice way to liven up a basic staple. Comfort food, with variety. I recommend this one...Enjoy!

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