

Watch the video first. Then, read the paragraph below to see how the same steps are written in a clear process paragraph.

The Perfect Grilled Cheese

Mastering the art of making a perfect grilled cheese is a key step in adulting: it is cheap, easy, and ridiculously satisfying. First, spread plenty of soft butter on the outside of both pieces of bread. If you do not eat butter, you can use another fatty substance, such as olive oil or mayo. Butter the first slice and drop it butter side down into a hot skillet over medium heat. Cover your slice of bread with shredded cheese, or a slice of processed cheese, or any leftover cheese you might have that melts well. At this point, if you are feeling creative, you can add bacon, pulled pork, tempeh, jalapeno peppers, pickles, and even peanut butter. Top with the second slice of bread, butter side up. Second, cover the pan with a lid. Let it cook undisturbed for at least a minute. Check to see if the bottom slice of bread has browned. Let cook until golden brown, usually about 3 minutes on medium heat. Third, press down slightly on the top slice to help the cheese stick to both slices. Use a spatula to flip the sandwich over. Cover with the lid once more. If your cheese is not melting as quickly as you would like, add one teaspoon of water to the edge of the pan and quickly cover with the lid. The steam will help the cheese melt beautifully! Finally, check to see if the second slice of bread is golden brown. It should take about 3 minutes on medium heat. When it is ready, move the sandwich to a plate and enjoy! With just a few simple steps, you have created the perfect grilled cheese. Whether you stick to the classic or get adventurous with toppings, this foolproof method guarantees a delicious and satisfying meal every time.