How to Make:

The Ultimate Grilled Cheese

Create Your Recipe

Create a winning, ultimate grilled cheese sandwich! The guide below outlines some of the tasty choices of hearty bread, melting and flavorful cheeses, creamy spreads, toppings and extras—but remember, this is only a guide! Don't be afraid to get creative when you experiment with the suggestions below—mix and match until your delicious dairy creation is truly the Ultimate Grilled Cheese!

Flavor Enhancers (optional)

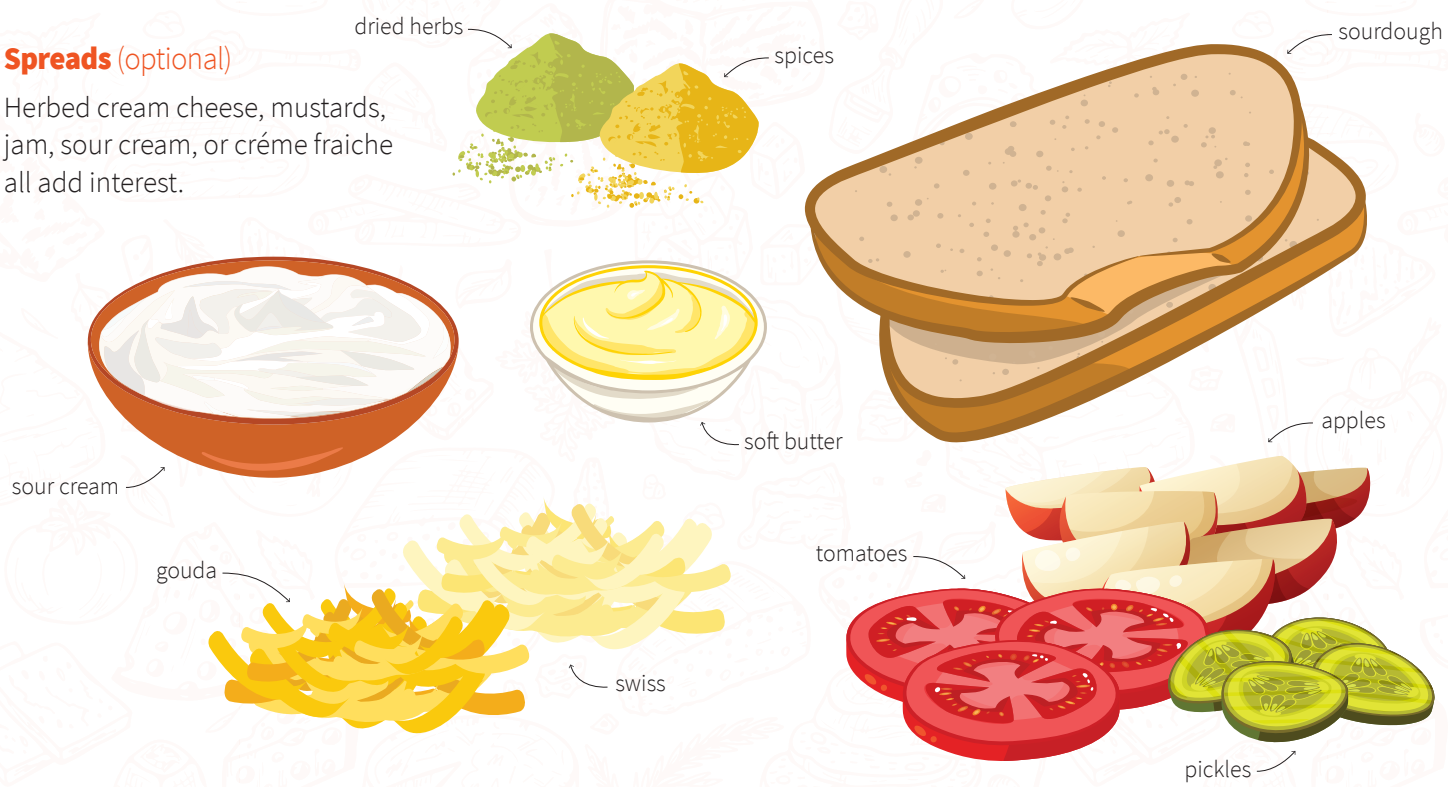
Fresh or dried herbs and spice blends help bring out the flavor of the bread and/or the cheese.

Bread

Hearty white, artisanal breads, rye, sourdough, wheat, brioche, pretzel, ciabatta or even tortillas.

Spreads (optional)

Herbed cream cheese, mustards, jam, sour cream, or créme fraiche all add interest.



Cheese

Choose a cheese or two or three.

Melters: brick, butterkase, edam, gouda, gruyere, havarti, monterey-jack, mozzarella, muenster, provolone

Flavorful: asiago, blue, brick, cheddar, colby-jack, derby-sage, fontina, gouda, swiss, parmesan

Toppings

Jams (savory or sweet), peppers, avocado, tomatoes (roasted, dried, fresh, canned), pickles, fruits, or veggies.

Extras (optional)

Cheese is the largest part of the sandwich, but adding a bit of ham or bacon may work to bring out a certain flavor profile.