

## Grilled Cheese Sandwich

### Ingredients/Zutaten

- 12 ounces cheese (Gruyere, Swiss, or sharp cheddar) sliced, divide
- 8 slices sourdough bread
- 6 dill pickles, sliced crosswise 1/4 inch thick
- 6 ounces thinly sliced salami, such as Genoa
- 6 tablespoons unsalted butter, room temperature

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Servings/Portionen	4
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Cuisine/Küche	
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Total Time	
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### Directions/Zubereitung

1. Prep
  1. Divide half of cheese among 4 slices of bread.
  2. Top with pickles, salami, and remaining cheese.
  3. Close sandwiches with remaining bread, and spread half the butter evenly over the tops.
2. Grill
  1. Heat a large cast iron skillet over medium-low heat.
  2. Place sandwiches in skillet buttered side down.
  3. Spread remaining butter over top of bread.
  4. Cook, pressing down with a spatula until cheese is melted and bread is golden brown and crisp.
  5. Turn once.
3. Serve
  1. Let rest for 5 minutes for flavors to blend.
  2. Serve with Kohl slaw, potato salad, fries, tomato soup...