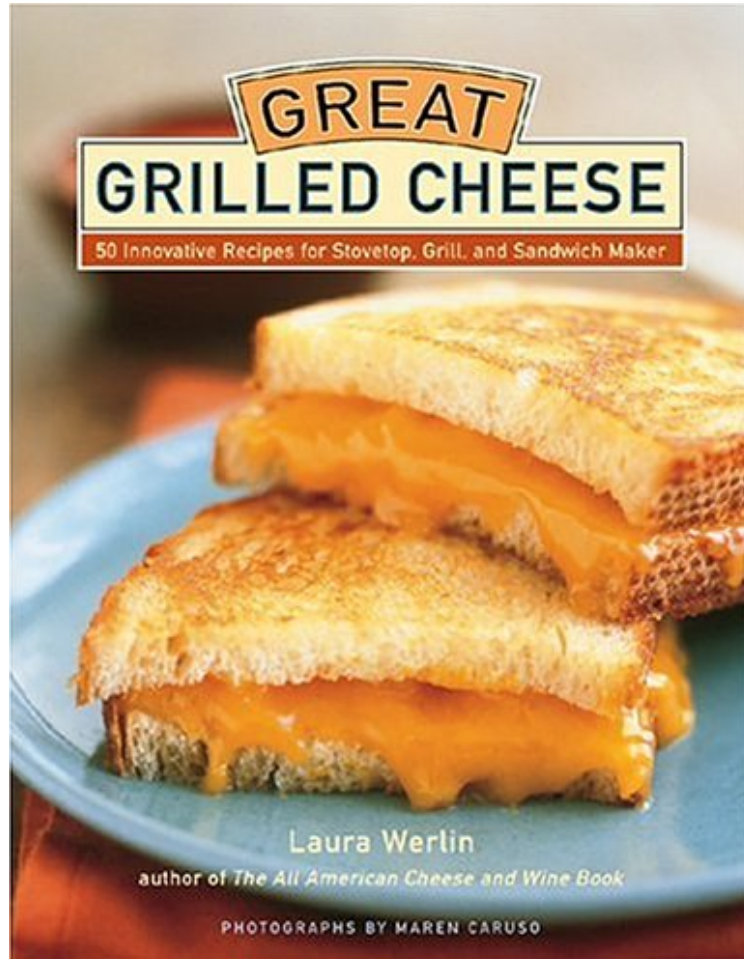


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Great Grilled Cheese: 50 Innovative Recipes for Stove Top, Grill, and Sandwich Maker

Laura Werlin

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Laura Werlin : Great Grilled Cheese: 50 Innovative Recipes for Stove Top, Grill, and Sandwich Maker before purchasing it in order to gage whether or not it would be worth my time, and all praised Great Grilled Cheese: 50 Innovative Recipes for Stove Top, Grill, and Sandwich Maker:

0 of 0 people found the following review helpful. YumBy psYummee recipes3 of 3 people found the following review helpful. A great resourceBy bryan valeMy 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.0 of 0 people found the following review helpful. great flavor combinationsBy John CourtadeThis 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.

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 will satisfy everyone's cheese dreams.

From Publishers Weekly 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 copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. "Grilled cheese is big news on New York's sandwich front." About the Author LAURA WERLIN, who won a James Beard Award in 2004 for her book *The All American Cheese and Wine Book*, is a food journalist and cheese expert whose articles have appeared in *Saveur*, *Cooking Light*, and *Country Living*. In addition to having written two books on cheese, *The New American Cheese* (2000) and *The All American Cheese and Wine Book* (2003), Werlin writes a biweekly syndicated column on cheese. MAREN CARUSO is a San Francisco-based photographer who specializes in food photography. Her work has appeared in *Wine and Spirits*, *Chocolatier*, and *Taste* magazines, and in more than ten books, including *Grilling and Barbecuing* (STC).