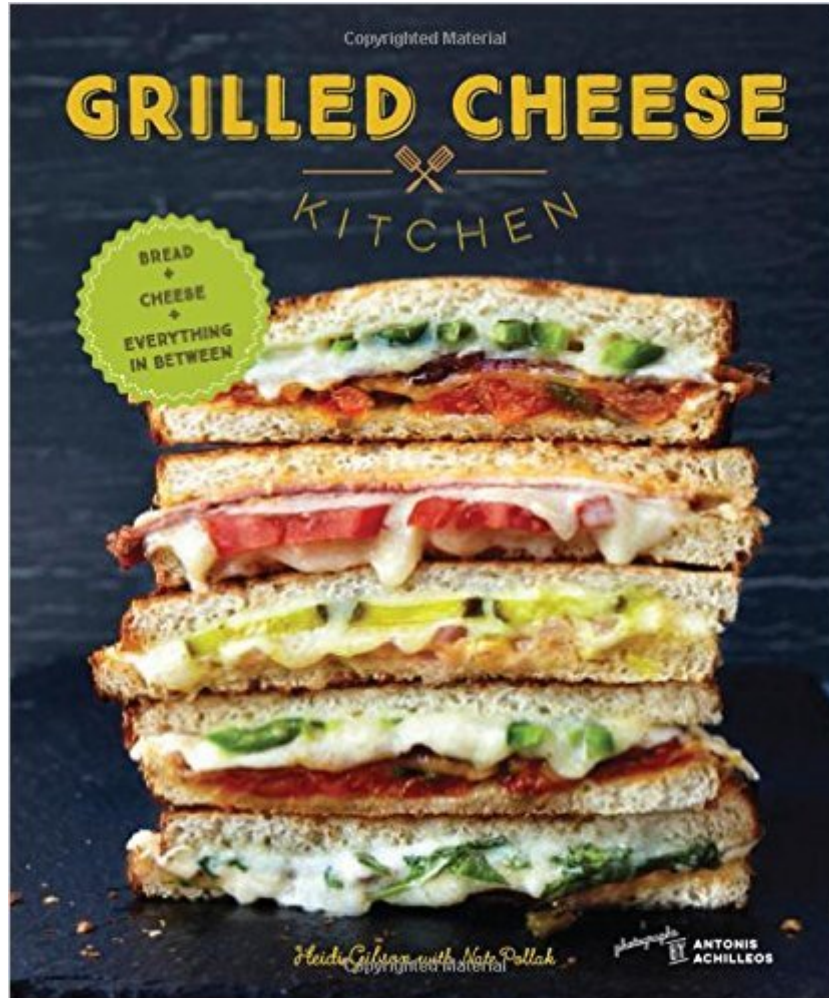


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# Grilled Cheese Kitchen: Bread + Cheese + Everything In Between



## Synopsis

Melted cheese between slices of toasted breadâ€”the ultimate in comfort food. This mouthwatering cookbook features 39 grilled cheese recipes created by Heidi Gibson, winner of seven grilled cheese championships and the co-owner (with husband Nate) of the American Grilled Cheese Kitchen in San Francisco. The classic Mousetrap is dripping with three kinds of cheese. The Piglet wows with its thinly sliced ham and sharp cheddar. And grilled cheese makes a great breakfastâ€”just add an egg! With 40 additional recipes for great accompaniments and side dishesâ€”including hearty soups, many varieties of mac & cheese, spicy pickles, and tangy spreadsâ€”plus tips on choosing the best bread and cheese and techniques for grilling each sandwich at just the right temperature, anyone can create the perfect grilled cheese sandwich.

## Book Information

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## Customer Reviews

What a great cookbook! The recipes are fantastic and fun, with great explanations for each dish. Tasty pictures too! I've been enjoying the sandwiches at the restaurants for years and now we get to enjoy them at home too.

Grilled cheese is among my favorite foods, and this restaurant is also among my favorites when I visit San Francisco. Unfortunately I don't have a teleporter, so now I can make some of the items at home. And i was excited to see soups and Mac and cheese! I already made The Piglet and so good. Now I don't have to be mad when I see their Instagram photos!

The Grilled Cheese Kitchen is a delightful addition to my cookbook collection. From the "delicious" photograph on the cover and throughout the pages, and the clever & witty "To Brie or not to Brie" quotes on the inside covers, the recipes with their meticulously detailed instructions, vie for the next meal ideas. And the little splashes of yellow cheese drips on the pages..... oh, yeah, they were noticed! Mousetrap, Sunday Brunch, Mac N'Cheese Grilled Cheese..... are you ready for some yummy meals? Also helpful are the available substitutions for those who like to experiment with different combinations of breads, cheeses or fillings. Not to be overlooked are the soups, salads and "macs' ..... Enjoy these recipes for breakfast, lunch or dinner.

Aesthetically, this is a very nice book and the narratives are very "homey" just like a grilled cheese sandwich. Also liked the discussion of the best cheeses to use for a grilled cheese sandwich. But the recipes? Nothing a fairly adventurous cook could, not do on their own. Looking back, I don't know what I was expecting- how many different ways can you make a grilled cheese sandwich? So, this is a good book for someone who does not regularly cook or just likes to read cook books.

Great cook book from one of my favorite places to eat in San Francisco. I love the variation in recipes; and there's more than just grilled cheese! However, I wish there were more pictures of the finish grilled cheeses. I like to compare how mine looks to the professionals.

Northern California is my home... well it used to be at least. And San Francisco is one of THE places to be....to go, to see, to wrap yourself in the goodness that exists there and to experience the culinary arts like only San Francisco can show you. The Grilled Cheese Kitchen is a place where I have spent many wonderful meal times, sitting and enjoying the wonderful menu and reveling in the warm melty goodness. To be able to read and "pilfer" from the many wonderful gustatory experiences of the restaurant, is the forte of this book. There is just something about the grilled cheese sandwich that takes us back to days when things were easier and calmer. When lunch was soup and sandwich and the sandwich was a grilled cheese. But let there be no doubt... This is not your mother's grilled cheese. This book is dedicated to raising the art of the grilled cheese sandwich to a gastronomical delight. The recipes shared in this book are not all of the ones to be sampled at the restaurant, but are probably the best, and most assuredly the most popular. Two of my favorites are the Mousetrap and the Piglet. I guess, if forced to pick, I would vote for the Piglet. There is just something about a "grilled ham and cheese". Done correctly, it approaches the realm of cheesy

perfection. There are plenty more sandwich recipes in this book too. Lots of ways to enjoy different cheeses and different breads and different accompaniments. Wonderful grilled wheat or rye with crispy dill chips (on the sandwich...!!) supported by the cheese of course and maybe some ham... It is hard to believe that anything could approach that served alongside a warm bowl of tomato soup (homemade of course..!) on a cold, rainy day..... which incidentally, there are plenty of in San Francisco..!To complete the book there are plenty of sides and additions that fall into place perfectly to make the sandwich into a meal. And not just lunch either. Substitute a fluffy biscuit and the lowly grilled cheese is a breakfast sensation. Or keep it on bread, add an egg.... the perfect meal. Serve several different varieties on a platter and let the family choose, add a salad and maybe a cup of soup and the perfect light dinner just happens.It doesn't matter if you have never visited The Grilled Cheese Kitchen, or even if you have never been in San Francisco. This book will allow you to have the experience no matter where you are. Five stars for a beautifully done book with great art and interesting little informational tidbits sprinkled throughout. I don't think you can go wrong with this one... Highly recommended.!!

What an awesome cookbook, wonderfully rich in detail and story, truly great, clever and approachable recipes. What a joy to have in the kitchen. From the simplistic to the gourmet, if you get nostalgic over the crunchy gooey grilled cheese, you owe it to yourself to own this book. Also makes an awesome gift for any occasion!

This is so special for those of us that wish we lived in San Francisco and could enjoy the offerings of the American Grilled Cheese Kitchen on a regular basis. Have purchased extra copies for friends and know they will be thrilled with this amazing cookbook that Heidi and Nate have been so thoughtful to take the time to put together and share. Soooo much cheesy goodness, along with all the extras that have been included. Thank you and looking forward to trying out each and every recipe.

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