

The Perfect Grilled Cheese

Yum Yum Yum! This recipe for "The Perfect Grilled Cheese" from [Golden Glen Creamery](#) is a perfect hunger fix and way to incorporate all the market has to offer.

First you will need to pick up Golden Glen's Mozzarella Cheese, their Dill and Garlic Curds, and some of their Garlic Sea Salt Butter. Then pick up some [Kittitas Valley Green House](#) tomatoes and your favorite [Preston Hill Bakery](#) bread. Butter two slices of bread on both sides, place a slice of mozzarella cheese on the bread and top that with the curds and a slice of tomato. Then in a heated fry pan or grilling pan, heat/toast the sandwich on both sides until the cheese is melted and the bread is perfectly toasted. All that's left to do now is ENJOY!