Fancypants Grilled Cheese

NIBBLEDISH CONTRIBUTOR

Ingredients

This one is all about the ingredients, so get the best you can and don't skimp!

- A nice loaf of crusty bread (I used rye)
- Aged cheddar cheese (at least 2 years)
- Half an avocado

Instructions

This is a basic grilled cheese sandwich, gussied up a bit. In homage to The Minimalist, Mark Bittman, I'm giving you the recipe, even though you likely know full well how to make a grilled cheese sandwich!

1. Slice up two pieces of your crusty bread. Slice some hunks off of your aged cheddar; enough to cover both of the slices. Put the cheddar on the bread. Don't mess with butter!

2. Insert bread with cheese on top into your toaster oven. Toast until the cheese is melted or even browning on top, depending on your preference.
3. Remove toasted bread and cheese slices from the toaster oven and put on a plate. Mash up half an avocado with a fork, as if you were going to make guacamole.
4. Place avocado atop cheese on toast. Press slices of toast together to form a sandwich. Eat hot and savour the avocado and cheese dripping out of the ends!