Grilled Cheese
Story By: Andrew Frinkle

Steven’s dad was crazy about grilled cheese. To him, there was the lunch lady version of grilled cheese that came at school and then the “Ultimate Man’s Version” of grilled cheese. Steven, by association with his father’s habit, had come to appreciate a variety of styles of the basic lunch treat.

At school, grilled cheese usually had two nicely toasted, very crunchy chunks of thick bread, almost like Texas Toast. The cheese inside was fake, processed cheese. It made for nice, gooey, evenly-melted cheese inside, and the buttery outside reminded one of a crouton on salad. It was not horrible, but could be improved upon, especially in terms of how it was served. A Styrofoam plate without much of a side dish was not impressive.

At home, Steven’s father liked to grill his bread sometimes. He would get sourdough bread, butter it with real garlic butter, and toast it on the grill just long enough to get nice grill marks and make it crunchy. Then things got interesting. He insisted on a mixture of smoked provolone, creamy gouda, and sharp romano cheeses. The combination of cheeses was very tasty, and incredibly stringy and cheesy. The finishing move to this ultimate form of grilled cheese was the soup to dip it in. A tangy harvest orange tomato bisque with fresh garlic, shredded mozzarella, fresh chopped basil leaves, and cracked pepper was an explosion of flavors.

Elbow to elbow, with cheese on their chins and soup on their upper lips, it was hard not to enjoy their favorite treat together. They liked to smile and slurp their soup after they finished at least two of the delicious sandwiches, each tasty bite dipped in that special recipe soup. Dad didn’t cook a lot, but the things he did cook he was serious about. There was nothing unmanly about making a delicious meal to enjoy.
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Use the information in the story to answer the questions below.

1. What kind of food are Steven and his dad making?
   A. just some soup
   B. a cheese sandwich
   C. grilled cheese and tomato soup
   D. pizza

2. What are the two kinds of grilled cheese being compared?
   A. school’s and dad’s
   B. restaurant’s and school’s
   C. grandma’s and school’s
   D. dad’s and mom’s

3. What is NOT one of the high points of the school lunch grilled cheese?
   A. crunchy toast
   B. evenly-melted cheese
   C. thick bread
   D. delicious soup

4. What is NOT one of the high points of dad’s grilled cheese?
   A. blend of cheeses
   B. served on a Styrofoam plate
   C. grilled sourdough bread
   D. real butter

5. What is another reason why dad’s grilled cheese is so good?
   A. time spent together
   B. healthier
   C. cheaper
   D. more fattening
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