

Video: The science of the perfect grilled cheese sandwich

3 November 2015



Credit: The American Chemical Society

There's nothing like a gooey, melty, delicious grilled cheese sandwich. But with hundreds of varieties of cheese, how can you make the perfect one? Chemistry to the rescue! This week's Reactions looks at the chemistry of cheese and offers tips on making the absolutely perfect grilled snack.

Provided by American Chemical Society

APA citation: Video: The science of the perfect grilled cheese sandwich (2015, November 3) retrieved 20 September 2021 from <https://medicalxpress.com/news/2015-11-video-science-grilled-cheese-sandwich.html>

This document is subject to copyright. Apart from any fair dealing for the purpose of private study or research, no part may be reproduced without the written permission. The content is provided for information purposes only.