Cheddar Crusted Grilled Cheese

2 teaspoons mayonnaise

4 slices hearty sandwich bread

2 slices deli American cheese

4 ounces sharp cheddar cheese, shredded

2 Tablespoons butter, melted

Spread mayonnaise on 1 side of each slice of bread.

Layer 1 slice of American cheese and 1/4 cup cheddar on mayonnaise side of 2 slices of bread.

Top with 2 slices of bread, mayonnaise side down.

Melt 1 T. butter in skillet.

Place sandwiches in skillet.

Cover and cook 4-7 minutes until deep golden brown on bottom.

Flip and add 1 T. butter.

Cover and cook second side is browned.

Transfer sandwiches to a wire rack.

Wipe skillet clean with paper towel.

Sprinkle 2 - 1/4 cup portions of cheddar into squares, just larger than bread.

Place sandwiches directly on top of cheddar.

Cook until edges of cheddar beneath sandwiches are well browned and crisp.

Slide spatula under cheddar crust and transfer sandwiches to rack.

Let sit 5 minutes to allow cheese to set.

Slice in half and serve.