

# Which Cheese Do You Prefer For A Grilled Cheese?

Few kid-friendly foods share such an enduring and passionate adult fanbase as the humble grilled cheese. Folks have been enjoying grilled cheeses for centuries. John Wilkins, a professor at the University of Exeter told *The Daily Beast* that even ancient Romans were making a version of melted cheese on bread using primitive ovens.

According to the *Farmers' Almanac*, during the Great Depression, the cheap and easy open-faced grilled cheese sammies were referred to as “cheese dreams.” Today, Americans put away an estimated 2.2 billion grilled cheese sandwiches every single year. It's not hard to understand why — they're tasty, easy to assemble, and the ingredients are some of the most common you can find. True fans will tell you a modern grilled cheese sandwich is all about showcasing good cheese.

New York restaurant consultant Arlene Spiegel agrees. “From France to Wisconsin to small New York goat farmers, the respect for the origins and process of cheese-making are back on the forefront,” says Spiegel, via *Daily Beast*.

That's why we asked 601 Tasting Table readers about their preferences du fromage to find out which cheese is the most popular for a grilled cheese, and the results are in. →



## Where Did Your Favorite Cheese Rank?

