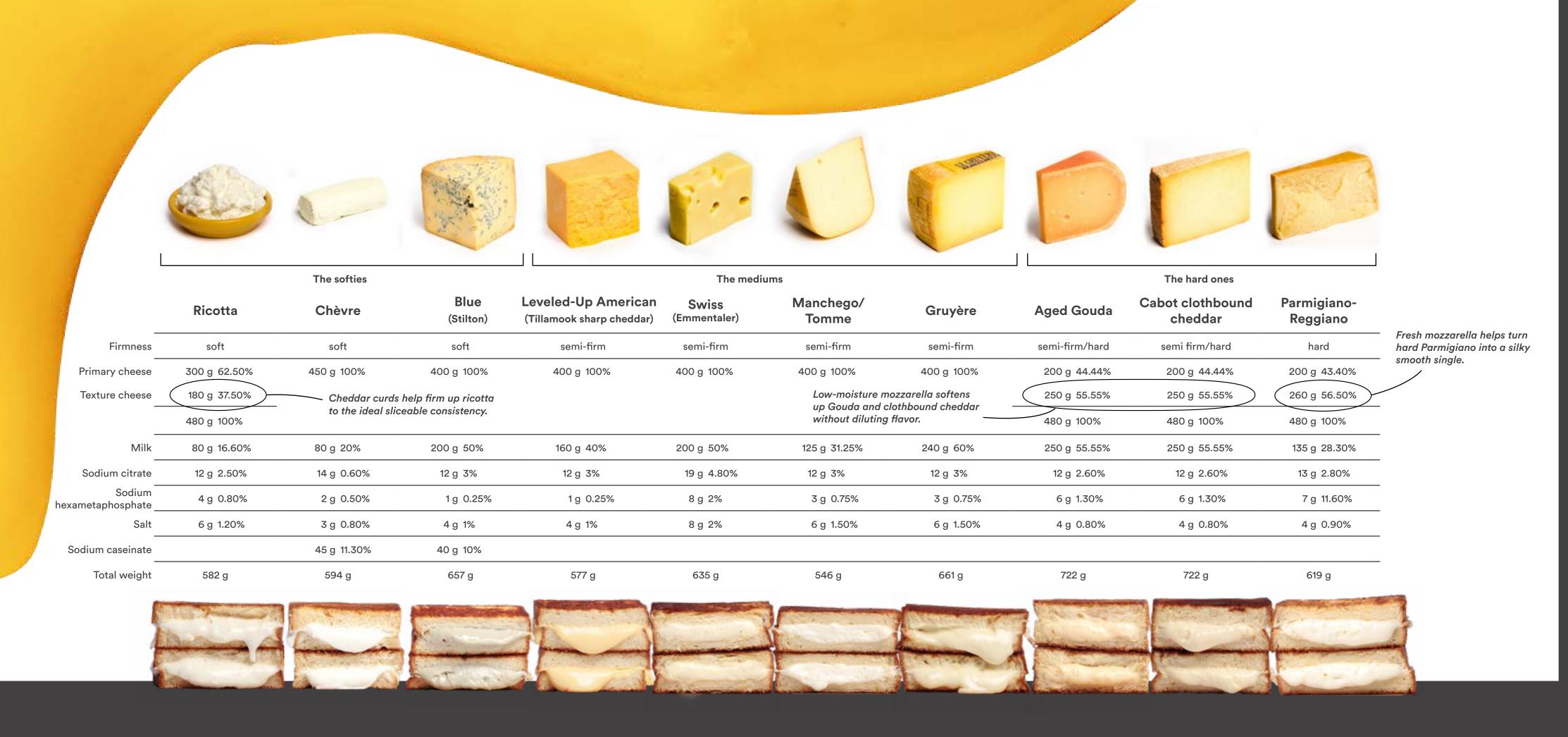
Kraft Your Fromage: Turn Fine Cheeses Into Melty Singles



Say goodbye to underwhelming grilled cheese sandwiches. Get the bold flavors of Gouda, Gruyère, and their fancy friends into silky smooth slices that are made for melting.

There's a reason those plasticky yellow squares are the go-to cheese product for melting over burgers or between two slices of toasted bread: The melting salts Kraft ingeniously incorporated into the cheese prevent fat and proteins from separating when the cheese is heated, leaving you with a 'gram-worthy cheese pull rather than an oily mess. Using those same melting salts, you can turn any cheese into a melty marvel. Check out the simple process at chefsteps.com.

