

MAKE A MINI PANINI

Panini is Italian for sandwich or roll. It's a sandwich grilled on both sides and weighted down during grilling. This makes the crust crispier and melds ingredients together for delicious flavor. Get creative and design your own. These are our three favorites.



REUBEN



TURKEY & BRIE



CAPRESE



BREAD	French baguette • 24 slices • ¼-in. thick		
SPREAD	¼ cup light mayonnaise 1 tbsp ketchup dill pickle, finely chopped	¼ cup light mayonnaise garlic clove, pressed green onion, finely chopped	¼ cup light mayonnaise garlic clove, pressed fresh basil, finely chopped
CHEESE	6 oz Swiss (24 slices)	6 oz brie (24 slices) sliced crosswise	6 oz mozzarella (24 slices)
MEAT	6 oz corned beef thinly sliced	6 oz deli turkey thinly sliced	no meats!
TOP IT	sauerkraut 1 cup	small red apple 12 slices	2 small plum tomatoes 12 slices

GRILL PAN TIPS

Preheat **Grill Pan** and **Grill Press** over medium heat 3 minutes. Butter each panini top, arrange in pan, buttered-side down. Brush with remaining butter; top with press. Cook 2–3 minutes or until grill marks appear and bread is golden brown. Remove press and carefully turn panini with **Mini Nylon Serving Spatula**. Top with press; cook an additional 2–3 minutes.

Yield: 12 paninis

The Pampered Chef®