



WINTER HAM & CHEDDAR PANINI

HATS OFF TO THE FIRST MAN OR WOMAN TO PUT THIN SLICED APPLES ON A SANDWICH! BURSTING WITH FLAVOR, THIS SANDWICH HAS A BALANCED, YET POWERFUL TASTE.

PREP TIME:

30 MIN

COOK TIME:

00 MIN

TOTAL TIME:

30 MIN

SERVES:

12 PEOPLE

INGREDIENTS

- 16 oz. Frick's Applewood Flavor Infused Ham
- 8 oz. Vermont white cheddar cheese
- 2 Granny Smith apples
- 1/4 cup mayonnaise
- 2 tablespoons fresh sage
- 8 slices country bread
- 4 tablespoons melted unsalted butter

INSTRUCTIONS

Pre-heat Panini maker to 380°F or to Panini setting. If using a skillet, heat to medium high prior to adding sandwich. Spread inside of 2 pieces of bread with 1 Tsp mayonnaise. Thinly slice 1/2 apple per sandwich and place on top of mayonnaise. Place 4 slices (approximately 4 oz.) Applewood ham per sandwich on top of apples. Place 2 oz. sliced cheddar per sandwich on top of ham. Sprinkle cheese with 1/2 Tsp chopped fresh sage per sandwich. Place bread on top of sage, mayonnaise side down. Liberally butter top and bottom of sandwich and place into Panini maker or skillet. Grill sandwiches for 3 minutes, in Panini maker, or 3 minutes per side, in skillets. Remove from Panini maker and allow to cool 2 minutes before cutting.

A Chef Peter Rumbolo Creation.

• FAMILY OWNED FOR FIVE GENERATIONS •

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