



Grilled Leek Confit and Pancetta Panini

3 slices Gruyère
2 Tbsp. Chèvre (I also use Herbed Boursin cheese)
2 slices cooked pancetta or I like apple-wood smoked bacon too
1 1/2 Tbsp. leek confit (to make the confit, clean leeks and cook slowly in butter till they turn a pale green color)
1 Tbsp. butter
2 slices of artisan bread

Assemble the sandwich starting with the Gruyère, then add leeks and pancetta. Finally, crumble the Chèvre on top. Spread the butter on the outside of the sandwich and grill until golden.



Grilled Gooey Cheese & Tomato Sandwich

Ingredients

1 part Comté cheese
1 part Fol Epi cheese
1 part aged Irish white sharp cheddar or an aged sharp cheddar
1 oz fresh chèvre (goat cheese) per sandwich or use Herbed Boursin Cheese
2 slices of tomato per sandwich
Butter
Sourdough Artisan bread

Grate and combine the three hard cheeses. Liberally butter two slices of bread. Pile as much of the cheese mixture as you can along with the generous 1 oz dollop of goat cheese and two slices of tomato between the two slices of bread, buttered side facing out.

Grill sandwich until golden brown in pan or on Panini press. If necessary, continue to heat in a 400° oven until cheese is completely melted.



My Chef Get Crazy FONDUE Panini

For the garlic nutmeg butter:

1 pound butter
5 cloves garlic, finely chopped
Half a nutmeg, grated
Pinch of salt

For the sandwiches:

2 slices Medium Cheddar cheese
2 slices Emmenthaler cheese
2 slices Gruyère
Baby Arugula
8 slices rye bread

For the pickled pepper relish:

2 cups Italian and Greek Pepperoncini peppers
1 cup cornichon pickles
1 small shallot, chopped
1 tsp. red chili flakes
1 Tbsp. crisp white wine
Salt and pepper to taste

Preheat oven to 350°. Make garlic nutmeg butter: Mix together all ingredients in food processor. Make pickled pepper relish: Place all ingredients in a food processor and pulse together until they are the texture you would like.

Spread garlic nutmeg butter liberally on both sides of the bread. Fill each sandwich with 1 slice of Medium Cheddar, 1 slice of Emmenthaler and 2 slices of Gruyère.

Add arugula and Griddle sandwiches on a cast iron skillet until both sides of the bread are golden brown. Place sandwiches on a baking sheet in the oven for 5 to 7 minutes or until cheese is nice and gooey.

Serve the relish on the side.



Ham Cheese and Apple Panini (A Crew FAV)

2 Tbsp. unsalted butter, at room temperature
2 Granny Smith apples, peeled, cored, and sliced ½-inch thick
1 Tbsp. chopped fresh thyme leaves
8 (½-inch-thick) slices country-style white bread
½ cup whole-grain mustard
2 cups (8 ounces) shredded Gruyère cheese
8 (1-ounce) slices Black Forest ham

Directions:

NOTE: If you do not have a Panini press or indoor grill, use a grill pan. Preheat it before adding the sandwiches, weighting them down on top with a heavy pan, such as a cast-iron skillet or I have a brick wrapped in foil... Although, I have also used a rock wrapped the same in a pinch. In a 12-inch skillet, melt the butter over medium heat. Add the apple slices and thyme.

Cook, stirring occasionally, until the apples are slightly soft, about 4 minutes. Cool for 5 minutes.

Preheat a Panini press (see note above). Spread each bread slice with 1 tablespoon mustard. Arrange 1/4 cup of cheese on each of 4 of the bread slices and top each with 2 slices of ham. Divide the apple mixture evenly over the ham. Add the remaining cheese and place the remaining 4 bread slices, mustard side down, on top. Grill until the cheese has melted and the tops are golden and crispy, 5 to 6 minutes.



Grilled Sharp Cheddar, Taleggio Cheese and Bacon Marmalade

For the bacon marmalade:

- 1½ pounds (MY FAV) apple-wood smoked bacon, diced
- 2 Spanish onions, diced
- ½ cup apple cider vinegar
- ½ cup packed brown sugar
- ¼ cup maple syrup
- ¾ cup coffee
- 8 slices artisan sandwich bread
- 4 slices aged yellow cheddar cheese
- 2 ¼-inch slices taleggio cheese, cut into small cubes
- 4 Tbsp. bacon marmalade (recipe follows)
- 4 Tbsp. unsalted butter, softened to room temperature

Directions: Make the marmalade: In a heavy bottomed pot, render the bacon until slightly browned. Remove the cooked bacon bits from the pot and pour off all but 2 tablespoons of the fat. Sauté the onions in the bacon fat until translucent. Add the vinegar, sugar, syrup and coffee to the pot. Once the sugar liquefies, add the bacon back to the pot and cook slowly until concentrated. Cool and store, refrigerated, for up to three weeks.

Lay out four slices of the bread and top each with one slice cheddar, one tablespoon of the bacon marmalade and divide the cubed taleggio between each of the four sandwiches.

Top each with the top piece of bread and spread the soft butter on the top and bottom of each sandwich. Cook on a Panini press, stovetop grill or wide sauté pan as in the above recipes over medium high heat until the bread is toasted and the cheeses are melted. Serve immediately.

**These are just a few of the many Panini combos I have tried...
But, I encourage YOU to experiment all you want and above all,**

HAVE FUN!!!