

## Grilled Pesto Sandwiches

1 (6-oz.) pkg. sliced mozzarella cheese, cut into thirds

8(1/2" thick) Italian bread slices

1/4 cup pizza sauce

1/4 cup pesto

28 slices pepperoni

2 Tbsp. butter

Garnish: pepperoni slices

1. Arrange 1/3 cheese slice on each of 4 slices of bread; spread evenly with pizza sauce.  
Top each with another 1/3 cheese slice, and spread evenly with pesto.  
Arrange pepperoni slices evenly over pesto sauce; top with remaining 1/3 cheese slices and remaining bread slices.  
Spread half of butter on tops of sandwiches.
2. Invert sandwiches onto a hot nonstick skillet or griddle, and cook over medium heat 3 minutes or until browned.  
Spread remaining butter on ungrilled sides of sandwiches; turn and cook 3 more minutes or until browned. Garnish, if desired.

## Deli Beef'n Cheddar

Spread outsides of two rye bread slices with butter, then insides with mayonnaise.

Top with fresh or dried basil

Layer with 2 slices deli roast beef, 1 slice cheddar cheese, tomato slices, thinly sliced red onion.

Grill on both sides of sandwich.

## Grilled Four-Cheese Sandwich with Tomato, Avocado, and Bacon

- 8 microwave bacon slices
- 2 large tomatoes, each cut into 4 slices
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 large avocado, cut into 8 slices\*
- 1 tablespoon rice vinegar
- 1/4 cup butter, softened
- 1 teaspoon grated Parmesan cheese
- 2 tablespoons mayonnaise
- 8 sourdough bread slices
- 4 ounces sharp Cheddar cheese, sliced
- 4 ounces jalapeño Jack cheese, sliced
- 4 ounces white Cheddar cheese, sliced
- 1/4 cup Thousand Island dressing

- Cook bacon according to package directions; drain and set aside.
- Sprinkle tomatoes evenly with salt and pepper; sprinkle avocado with vinegar. Stir together butter and Parmesan cheese. Set aside.
- Spread mayonnaise on 1 side of 4 bread slices; layer each with 1 sharp Cheddar cheese slice, 1 tomato slice, 2 avocado slices, 2 bacon slices, 1 jalapeño cheese slice, 1 tomato slice, and 1 white Cheddar cheese slice. Spread remaining 4 bread slices with dressing; place on top of sandwich with dressing side down.
- Spread half of butter mixture evenly on 1 side of sandwiches. Cook 2 sandwiches, buttered side down, in a hot nonstick skillet or griddle over medium heat 2 to 3 minutes. Spread remaining butter mixture evenly on ungrilled sides of sandwiches; turn and cook 2 to 3 minutes. Repeat procedure with remaining sandwiches.
- \* Substitute 1/2 cup guacamole for avocado and rice vinegar, if desired.

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