

Three-Way Grilled Cheese

Simple Every Day | April 2007



Update this old-time sandwich with a variety of breads, tasty cheeses, and new flavor additions.

TUNA MELT: Make a batch of tuna salad with mayonnaise, chopped onion, and celery. Season with curry powder, salt, and pepper to taste. Spread a layer (not too thick) of tuna salad onto a piece of whole-grain or seed bread. Top with a piece of cheddar or Colby cheese and another slice of bread. Butter the outsides of bread slices and cook on a medium-hot panini grill or griddle pan until golden and cheese is melted (flip halfway through if not using a press that heats on both sides).

CUBAN SANDWICHES: Start with a loaf of Cuban bread, ciabatta, or narrow French bread. For each sandwich, use a 4- to 6-inch piece of bread cut in half horizontally. Butter outsides of each half. Spread insides of bread with yellow mustard. Layer bottom half with thinly sliced ham and pork, sliced Swiss cheese, and sliced dill pickle. Add top half of bread. Cook as directed for *Tuna Melt*.

GRILLED CHEESE WITH SEEDS AND VEGGIES: Fill a split bagel, pita bread half, or 2 bread slices (buttered on outsides) with sliced Havarti with dill, Colby Jack, or smoked Gouda cheese; thin slices avocado; thin strips sweet red pepper (fresh or roasted); sprouts or broccoli slaw; and sunflower seeds in thin layers. Cook as directed for *Tuna Melt*.

TRY THIS!

A cast-iron skillet works fine, especially when bread is weighted down with a bacon press. But our favorite way to grill these sandwiches is with an electric sandwich press, such as the VillaWare Uno ProPress Contact and Panini Grill (www.villaware.com).