



SMOKED TURKEY, GRUYERE & ROASTED PEPPER PANINI

INGREDIENTS:

- 1 slice - ciabatta bread, sliced ½ “lengthwise
- 2 Tbs. - Olive Mayonnaise – see recipe below
- 1 ½ “oz. - Smoked Turkey Breast, sliced 1/6”
- 2 oz. - Gruyere cheese, sliced 1/16”
- 2 oz. - Roasted Peppers, julienne

TO PREPARE:

1. Spread the olive mayonnaise over one side of the bread.
2. Cut the bread in half to make two equal pieces.
3. Begin layering the ingredients in the following order: bread, turkey, cheese and peppers.
4. Close the sandwich, place panini on the center of the preheated (400⁰ F) panini grill. Gently lower the top half of the grill over the sandwich and press down gently. Do Not Smash the Panini!
5. Cook the sandwich for 2 minutes. Raise the top grill of the panini, making sure the bread does not stick to the grill.
6. Remove the sandwich from the grill, cut in half on a diagonal and serve warm

OLIVE MAYONNAISE

INGREDIENTS:

- 8 oz. can - Pimento Stuffed Green Olives, drained
- 8 oz. can - Kalamata Olives, pitted and drained
- ½ quart - Hellman’s Mayonnaise

TO PREPARE:

1. Drain the olives, place in food processor and mince well.
2. Mix the minced olives thoroughly with the mayonnaise.
3. Store refrigerated for a minimum of 4 hours before use to allow flavors to blend.