



Smoked Turkey, Cheddar & Pear Panini

From dulcetcuisine.com

- 4 slices of sandwich bread
- 2 T Dulcet Moroccan Mustard
- 1/2 ripe pear, thinly sliced (enough to cover the bread)
- 4 thin slices white cheddar cheese
- 4 thin slices smoked turkey
- 1 T butter

1. Spread Dulcet Moroccan Mustard on two slices of the bread.
2. Place one layer of cheese, turkey and pear and then top with another slice cheese and place slice of bread to make two sandwiches.
3. Butter the outside slices of the sandwiches.
4. Place large frying pan or panini grill over medium heat, cover and cook , turning once until golden brown and cheese melts. Let cool slightly before cutting in half and serving.

Serves 2

Notes: _____
