

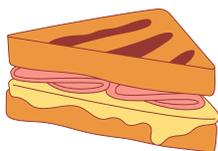


JERSEY TASTES! RECIPES

Peach & Ham Panini

INGREDIENTS

FAMILY-SIZE SERVES 4



- 8 ciabatta bread slices or any type of your favorite bread
- 4 teaspoons coarse-grained Dijon mustard
- Freshly ground pepper
- 4 (1-oz.) fontina cheese slices or any type of your favorite cheese
- 4 ounces thinly sliced country ham, prosciutto, or Serrano ham
- 2 medium peaches (about 3/4 lb.), unpeeled and sliced
- 4 teaspoons honey (optional)
- Non-stick cooking spray

SCHOOL FOOD SERVICE # PORTIONS: 24

Great Lunch Entrée!

- 48 Ciabatta or Texas toast bread slices (1 oz. each) or any firm bread
- 1/2 cup coarse-grained Dijon mustard
- Black pepper; To taste
- 1.5 lbs. Fontina, Provolone, Mozzarella or Cheddar Cheese
- 2.25 lbs. of thinly sliced ham or turkey ham
- 24 each medium size peaches
- 1/3 cup honey (optional)
- Non-stick cooking spray

PORTION SIZE:

**1 Sandwich w/Peaches=
2oz. Meat/Meat Alternate;
2 Grain Equiv.; 1/2 cup Fruit**

DIRECTIONS

- 01** Spread half of bread slices w/ 1 teaspoon mustard. Sprinkle black pepper on bread slices.
- 02** Layer bread slices w/cheese, ham, peach slices and drizzle w/ optional honey (Food Service: 1 oz. cheese, 1.5 oz. ham, & 1/2 peach).
- 03** Top w/ remaining bread slices & press together gently. Spray sandwiches w/ cooking spray.
- 04** Cook sandwiches in a preheated Panini press, grill pan, tilting skillet or 350°F oven. If not using a Panini press, cook sandwiches for 3 minutes on each side. Sandwiches should be golden brown w/cheese melted. Serve hot. (For Food Service garnish w/ 1/2 of a peach, sliced.)



Fun Fact:
The statement, "you're a real peach" originated from the tradition of giving a peach to the friend you liked.

RECIPES MADE IN COLLABORATION WITH:

