



Turkey and Muenster Panini

Ingredients: Rosemary - Olive Oil bread sliced about 3/8" thick, Smoked sliced turkey meat, Sliced Muenster cheese, sliced Compari tomatoes, Garlic Salt, Basil, black pepper, Butter

Instructions: Heat up your panini maker or George Foreman grill. Layer the turkey, Muenster cheese, and tomatoes on the bread slice, sprinkle with basil and black pepper. Top with the other slice of bread, butter the top, and sprinkle with Garlic Salt. Then place the butter/salted side on the panini maker, and butter the top side. Close the lid and cook until golden brown. It is surprising how much flavor you can get from just having the quality ingredients and the butter/garlic salt on the outside. You can also use that trick on grilled ham and cheese sandwiches. Let me know if you try it and how you like it!