

Betty's Crusty, Flavorful Ham and Cheese Panini Recipe



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In this video, Betty demonstrates how to make her crusty and flavorful Ham and Cheese Panini recipe. This sandwich is favored by far over the standard grilled ham and cheese sandwich at Betty's household!

Ingredients:

7 oz. loaf French bread (I used half of a 14 oz. twin loaf from the deli section of my supermarket.)
1 tablespoon butter, softened
2 slices Swiss cheese (deli-style)
1 roma tomato, sliced thin
1/2 pound honey ham, shaved (I bought mine in the deli section of the supermarket.)
2 tablespoons submarine oil and vinegar dressing with spices
2 slices provolone cheese
extra virgin olive oil, as needed for grilling on stovetop

Slice a 7 oz. loaf of French bread horizontally into two equal pieces. Then cut it into two equal parts to serve as 2 whole individual panini buns. Spread the cut sides of one bun with softened butter, and brown them in a skillet on the cooktop. For the other bun spread 2 tablespoons of submarine dressing on the cut sides. Now start assembling the two paninis. On the panini that has been browned, place 1 slice of Swiss cheese on one cut, browned half. Place 3 slices of tomato on top of the cheese. Now, place 1/4 pound shaved honey ham on top of the tomatoes. Put three more tomato slices on top of the ham, and place 1 more slice of Swiss cheese on top of the tomatoes. Complete the panini, by taking the other unused, browned half and capping off the half that has the panini filling. Set aside while you prepare a second type of ham and cheese panini. For the second panini, place 1 slice provolone cheese on top of the cut, spread side of one of the other bun pieces. Top with 1/4 pound shaved ham, and a second slice of provolone cheese and finally the other spread piece of the bun. Now, spread top and bottom of both completed paninis with olive oil, place them in a skillet, and weigh them down with a heavy iron skillet. Let them cook over low heat until brown on one side, turn them, and brown them on the other side. Slice each panini in half, and serve immediately with a slice of sweet pickle on the side! Very tasty and filling!!!