

Betty's Grilled Club Sandwich



Published on 29 Aug 2012

In this video, Betty demonstrates how to make a Grilled Club Sandwich, using a George Foreman Grill. The sandwich has the standard elements of a club sandwich (except for lettuce), and it is grilled like a Panini or pressed sandwich.

Ingredients (for 1 sandwich):

- 2 slices of bread (I used 100% whole wheat bread.)
- Mayonnaise, as desired
- 1 slice white cheddar cheese (You may choose any cheese you like.)
- 2 thin slices tomato
- 2 thin slices deli ham
- 2 thin slices deli roast turkey
- 2 crisp slices bacon, cut into halves or thirds
- Softened butter, as needed for spreading the outside of the sandwich

On a plate, spread one side of each of 2 slices of bread with desired amount of mayonnaise. On 1 piece of bread place 2 thin slices tomato on top of mayonnaise, followed by 1 slice of white cheddar cheese, 2 slices crisp bacon, 2 thin slices deli ham, and 2 thin slices deli roast turkey. Place other slice of bread on top, with mayonnaise coating down. Use a knife to spread butter on top and bottom slices of assembled sandwich. Place in a preheated George Foreman Grill (or other similar cooking appliance), closing the lid. Cook for about 5 minutes, until bread is browned and cheese is melted. Remove from grill and place on a serving plate. Serve with a leaf of romaine lettuce on the side to complete the Grilled Club Sandwich. This is not a "new" recipe, but I thought you might enjoy seeing a sandwich prepared on the George Foreman Grill! Have a beautiful day! --Betty :)