

Spanish Grilled Cheese Sandwiches *with Manchego and Jamon Serrano*

Stephanie Collins

3 Tbsp. butter, room temperature	4 oz. Jamon Serrano or Prosciutto, thinly sliced (Specialty hams)
4 slices firm sandwich bread	
6 oz. Manchego cheese, thinly sliced	4 Medjool dates, pitted and chopped

Line baking sheet with waxed paper. Spread butter on bread slices, dividing equally. Place two bread slices on prepared baking sheet, buttered side down. Top bread slices with half of sliced cheese (1 ½ ounces); top cheese with ham, dividing equally. Sprinkle dates over. Top with remaining cheese, then remaining two bread slices, buttered side up. Refrigerate 30 minutes or up to 8 hours, covered.

Heat Panini press and cook sandwiches according to machine's instructions. You can also use large skillet heated over medium-high heat. Reduce heat to medium low. Place sandwiches in skillet. Place another skillet atop sandwiches; place weight such as a large can of tomatoes atop skillet. Cook sandwiches until golden brown and cheese melts.