

Instruction
Booklet
Reverse Side

Recipe Booklet

GRIDDLE[™] PANINI & SANDWICH PRESS



Cuisinart
SAVOR THE GOOD LIFE[™]

RECIPES

Cheese & Raisin Danish on Swirl Bread Panini

Warm and toasty panini that taste like a cheese danish.

English Muffin Breakfast Panini

Great for breakfast on the run – grill, wrap & go!

Makes 2 panini

- 2 large eggs, lightly beaten**
- 2 sandwich-size English muffins, split**
- 4 thin slices (4-inch squares) Cheddar or Swiss cheese**
- 3 tablespoons cooked crumbled bacon***

Cook eggs as for an omelet, or use egg rings to contain and cook in a round shape.

Preheat the Cuisinart® Griddler™ Panini & Sandwich Press while assembling panini. Place large side of English muffin cut side down on work surface. Top each with 1 slice cheese, cooked egg (if prepared as for an omelet, cut and fold to fit), half the cooked bacon, another slice of cheese, and the top of the English muffin cut side up. Place on the preheated Griddler™ Panini & Sandwich Press, close and bake for 3½ to 4 minutes, until filling is hot, cheese is melted and bread is grilled to taste.

Let rest 2 to 3 minutes before serving. For a breakfast on the run, wrap each sandwich halfway with a paper napkin and place in a waxed paper or bakery paper sandwich bag.

*Cut bacon into ¼- to ½-inch pieces, cook in a skillet until crispy. Drain well. Large amounts of bacon can be cooked ahead, drained and refrigerated/frozen to have on hand to prepare sandwiches and salads. One slice bacon = approximately 1 tablespoon cooked bacon.

Nutritional information per serving (one sandwich):

*Calories 398 (37% from fat) • carb. 37g • pro. 25g
• fat 16g • sat. fat 6g • chol. 239mg • sod. 70mg
• calc. 85mg • fiber 2g*

Variation: Tomato, Bacon & Cheese English Muffin Panini – omit egg and add slices of tomato. Sprinkle with a little freshly ground pepper if desired.

Makes 2 panini

- 3 ounces lowfat cream cheese**
- 1½ teaspoons granulated sugar**
- ¼ teaspoon pure vanilla extract**
- 2 tablespoons raisins or dried tart cherries**
- 4 teaspoons softened unsalted butter**
- 4 slices cinnamon swirl toasting bread powdered sugar for sprinkling (optional)**

Preheat the Cuisinart® Griddler™ Panini & Sandwich Press while assembling panini.

Place cream cheese, sugar, and vanilla in a small bowl and stir to combine. Add raisins and blend well.

Butter the bread slices on 1 side with butter and place them buttered sided down. Spread 2 slices with sweetened cream cheese/raisin mixture. Top with remaining bread, buttered side up and press together lightly.

Place each panini on preheated Griddler™ Panini & Sandwich Press and close. Grill for about 1½ to 2 minutes, until bread is crisp and toasty with grill markings and filling is warm. Let stand 3 to 5 minutes on a rack before cutting (do not serve too soon). Cut and sprinkle with powdered sugar if desired before serving.

Nutritional information per serving (one sandwich):

*Calories 449 (40% from fat) • carb. 56g • pro. 11g
• fat 20g • sat. fat 11g • chol. 36mg • sod. 656mg
• calc. 148mg • fiber 1g*

Mini Tomato, Basil & Mozzarella Panini

Classic panini with fresh tomatoes and basil made in small bites.

Makes 4 mini panini

- 8 slices crusty French bread (slices about 3x2x1/4-inch)**
- 4 slices mozzarella cheese (size of French bread slice)**
- 4 slices ripe, firm tomato (size of French bread slice)**
- 4 large fresh basil leaves, rinsed and dried**
- olive oil or olive oil cooking spray**

Preheat the Cuisinart® Griddler™ Panini & Sandwich Press while assembling panini.

Assemble the mini panini by topping each of 4 slices of bread with a slice of mozzarella, a slice of tomato (may be lightly sprinkled with kosher or sea salt and freshly ground pepper), basil leaf, and another slice of bread. Lightly brush or spray each sandwich. Turn and brush or spray the other slice of bread.

Arrange panini evenly spaced on the Griddler™ Panini & Sandwich Press. Close lid. Apply light pressure for 10 seconds. Grill/bake panini for 2½ to 3½ minutes – until cheese is warm and partially melted, and bread is desired level of golden brown and toasty.

Serve warm.

Nutritional information per serving (one sandwich):

*Calories 110 (32% from fat) • carb. 12g • pro. 7g
• fat 4g • sat. fat 2g • chol. 8mg • sod. 205mg
• calc. 110mg • fiber 0g*

Smoked Turkey, Roasted Pepper & Baby Swiss Panini with Pesto Mayonnaise

Makes 2 panini

- 1½ tablespoons light or regular mayonnaise**
- 1 tablespoon prepared pesto**
- 4 slices crusty country bread or artisan wheat bread (about 6x3½x1½)**
- 2 teaspoons extra virgin olive oil or melted butter (can use half of each)**
- 4 ounces thinly sliced smoked turkey breast**
- 1 roasted red pepper, well-drained, cut into ½-inch strips**
- 2 ounces very thinly sliced Baby Swiss cheese**
- 2 ounces very thinly sliced red onion (optional)**

Preheat the Cuisinart® Griddler™ Panini & Sandwich Press while assembling panini. Combine mayonnaise and pesto.

Lightly brush one side of each slice of bread with the olive oil. Lay 4 slices of bread on the work surface oiled side down. Spread lightly with pesto mayonnaise. Build the sandwiches in this order – smoked turkey, roasted peppers, cheese, onion if using – using equal amounts of each item on each sandwich. Top with the remaining sliced bread that has been spread lightly with the pesto mayonnaise, oiled side up.

Arrange sandwiches evenly spaced on the bottom grill plate of the preheated Griddler™ Panini & Sandwich Press. Close Griddler™ Panini & Sandwich Press and apply light pressure to handle for about 15 seconds. Grill panini for 3 to 4 minutes. Cut in half on the diagonal and serve warm.

Nutritional information per serving (one sandwich):

*Calories 439 (43% from fat) • carb. 36g • pro. 25g
• fat 21g • sat. fat 8g • chol. 56mg • sod. 1400mg
• calc. 294mg • fiber 2g*

Grilled Reubens

This American classic can be made on your Griddler™ Panini & Sandwich Press.

Makes 2 sandwiches

- ½ **cup sauerkraut**
- 4 **teaspoons unsalted butter, softened**
- 4 **slices rye or pumpernickel bread**
- 2 **tablespoons prepared fat free or regular Thousand Island or Russian dressing, divided**
- 3 **ounces reduced fat sliced Swiss or Jarlsberg cheese**
- 4 **ounces thinly sliced corned beef**
- spicy mustard**

Rinse the sauerkraut and drain. Press out all water and place on a triple thickness of paper towels. Preheat the Cuisinart® Griddler™ Panini & Sandwich Press while assembling sandwiches.

Brush one side of each slice of bread with softened butter. Place 2 slices bread on work surface buttered side down. Spread each slice with dressing. Layer each with ½ ounce sliced cheese, 2 ounces corned beef, 3 tablespoons sauerkraut, and the remaining cheese. Top with the remaining bread, buttered side up.

Arrange the sandwiches evenly spaced on the bottom griddle plate. Close Griddler™ Panini & Sandwich Press and apply medium pressure for 10 seconds. Grill/bake until bread is toasty, filling is warm and cheese is melted, about 4 to 5 minutes. Serve warm with mustard.

Tip: For a change, use cocktail rye bread to make Grilled Reubens – these are great for a casual gathering. Cooking time will be reduced as cocktail rye bread is quite thin.

Nutritional information per serving (one sandwich):
Calories 490 (47% from fat) • carb. 40g • pro. 27g
• fat 26g • sat. fat 12g • chol. 94mg • sod. 1489mg
• calc. 409mg • fiber 5g

Grilled Tuna Melts

Retro comfort food from the Griddler™ Panini & Sandwich Press.

Makes 2 sandwiches

- 6 **ounces white tuna, drained well**
- ¼ **cup finely chopped celery**
- ¼ **cup finely chopped green or red bell pepper**
- 2 **tablespoons finely chopped red onion**
- ¼ **cup lowfat mayonnaise**
- 4 **teaspoons unsalted butter, softened**
- 4 **slices white, whole wheat, rye, or pumpernickel bread**
- 3 **ounces sliced lowfat Swiss or Cheddar cheese**

Place tuna in a medium bowl. Break up clumps with a fork. Add celery, bell pepper, onion, and mayonnaise. Stir to combine. Preheat the Cuisinart® Griddler™ Panini & Sandwich Press while assembling sandwiches.

Spread one teaspoon butter on one side of each piece of bread. Lay 2 slices of bread buttered side down. Divide tuna mixture evenly between the two slices of bread and spread evenly. Top each with half the cheese, then the two remaining slices of bread, buttered side up.

Arrange the sandwiches evenly spaced on the bottom grill plate of the Griddler™ Panini & Sandwich Press. Close and apply light pressure. Cook sandwiches until golden and toasty, filling is warm and cheese is melted, about 3 to 4 minutes.

Nutritional information per serving (one sandwich):
Calories 625 (46% from fat) • carb. 40g • pro. 45g
• fat 32g • sat. fat • chol. 83mg • sod. 955mg
• calc. 574mg • fiber 5g

Cubano Sandwiches

The Griddler™ Panini & Sandwich Press lifts high enough to hold even a well-stuffed Cuban Sandwich.

Makes 2 sandwiches

- 2 Cuban, French, Italian or Portuguese rolls, about 2½ to 3 ounces each**
- 1 tablespoon unsalted butter, softened**
- 1 tablespoon lowfat mayonnaise**
- 1 tablespoon brown deli mustard or Dijon-style mustard**
- 3 ounces thinly sliced ham**
- 3 ounces thinly sliced roast pork**
- 2 ounces light Swiss cheese**
- 4 long sandwich-style slices dill pickle**

Preheat the Cuisinart® Griddler™ Panini & Sandwich Press while assembling Cubano sandwiches.

Cut roll horizontally for sandwiches; place on work surface cut sides up. Spread each cut side lightly with butter. Place mayonnaise and mustard in a small bowl, stir to blend. Evenly spread mayonnaise/mustard mixture on the cut side of all 4 roll halves. Divide the ham, pork, and Swiss cheese evenly, and use to build sandwiches in that order. Top with pickle slices, then top half of roll.

Arrange the sandwiches evenly spaced on the bottom grill plate. Close applying medium pressure and bake for 3 to 5 minutes, until bread is lightly browned and toasty, filling is warmed and cheese is melted. Serve hot.

Nutritional information per serving (one sandwich):
Calories 525 (36% from fat) • carb. 43g • pro. 39g
• fat 21g • sat. fat 10g • chol. 87mg • sod. 2097mg
• calc. 347mg • fiber 1g

Muffuletta Panini

A warm twist on the traditional New Orleans favorite.

Makes 2 panini

- ¼ cup chopped/sliced jalapeño-stuffed green olives**
- ¼ cup chopped/sliced black olives (can use kalamata olives)**
- ¼ cup chopped marinated artichokes (drain before chopping)**
- 2 tablespoons chopped roasted red pepper**
- 2 tablespoons chopped red onion**
- 1 teaspoon fresh lemon juice**
- 1 teaspoon extra virgin olive oil**
- 1 teaspoon basil**
- ½ teaspoon oregano**
- ½ teaspoon chopped fresh garlic**
- 2 deli rolls**
- 2 ounces thinly sliced cappicola ham or prosciutto**
- 2 ounces thinly sliced mozzarella**
- 2 ounces thinly sliced sopressata or Genoa salami (can use some of each)**
- 2 ounces thinly sliced provolone**

In a small bowl combine both types of olives, chopped artichokes, roasted pepper, red onion, lemon juice, olive oil, basil, oregano, and garlic. Stir to mix well and let stand at least 10 to 15 minutes to allow flavors to develop.

Preheat the Cuisinart® Griddler™ Panini & Sandwich Press while assembling panini.

Slice rolls horizontally, scoop out some of the bread from the upper half of the roll. Place the roll bottoms on the work surface. Top each with layers of ham, mozzarella, sopressata, and provolone. Then carefully mound half the olive salad on each and cover with scooped out roll tops. Place on preheated Griddler™ Panini & Sandwich Press. Lower lid carefully and close using medium light pressure. Grill sandwiches for 3 to 4 minutes, until bread is toasty and sandwich filling is warmed – cheeses will be warmed, not completely melted.

Serve immediately.

Nutritional information per serving:
Calories 619 (51% from fat) • carb. 39g • pro. 37g
• fat 35g • sat. fat 13g • chol. 81mg • sod. 2781mg
• calc. 578 mg • fiber 2g

Mushroom and Brie Panini

This would make a great hors d'oeuvre.

Makes 2 panini

- 2** **teaspoons extra virgin olive oil**
- 2** **tablespoons finely chopped shallots**
- 4** **ounces very thinly sliced white button mushrooms**
- ½** **teaspoon thyme**
- ¼** **teaspoon freshly ground black pepper**
- 4** **slices (about 6x3x½-inch each) crusty Italian bread**
- 4** **teaspoons unsalted butter, softened**
- 4** **ounces thinly sliced Brie (may also use Cambozola® or Saga Baby blue®)**

Heat olive oil in a 10-inch skillet over medium high heat. When shimmering, add shallots and sauté until transparent, about 1½ to 2 minutes. Add mushrooms to pan and sauté until golden and no longer watery, about 5 to 6 minutes. Stir in thyme, cook 1 minute. Remove from heat and stir in freshly ground pepper to taste. Transfer to a plate and let cool.

Preheat Cuisinart® Griddler™ Panini & Sandwich Press while assembling.

Spread one teaspoon of butter on one side of each slice of bread. Spread cooked and cooled mushrooms evenly over the unbuttered side of each of 2 slices of bread. Arrange sliced Brie evenly over mushrooms. Top with remaining slices of bread, buttered side up. When Griddler™ Panini & Sandwich Press is hot, arrange sandwiches evenly spaced on the lower grid.

Close and apply light pressure for 10 seconds. Grill/bake until sandwiches are golden crispy brown with grill markings, and cheese is melted. Transfer sandwiches to a wire rack if not serving immediately. Cut sandwiches into halves or quarters to serve.

Nutritional information per serving (one-half sandwich):

*Calories 282 (50% from fat) • carb. 25g • pro. 11g
• fat 16g • sat. fat 8g • chol. 39mg • sod. 444mg
• calc. 95mg • fiber 2g*

Tomato, Kalamata, Feta & Mozzarella Pita Panini

Greek flavors served up on toasty pita – would make a great appetizer.

Makes 2 panini

- ⅓** **cup chopped (¼-inch) fresh tomato (remove and discard seeds before chopping)**
- ¼** **cup sliced or chopped kalamata olives**
- ¼** **cup crumbled feta cheese**
- ¼** **cup shredded part-skim mozzarella cheese (or fresh mozzarella)**
- ½** **teaspoon basil**
- ½** **teaspoon oregano**
- 2** **mini (4-inch) pita breads**
- olive oil cooking spray or extra virgin olive oil (optional)**

Preheat the Cuisinart® Griddler™ Panini & Sandwich Press while assembling panini.

Place chopped tomato, olives, both cheeses, basil, and oregano in a small bowl. Stir to combine. Split pita horizontally. Place half of each pita on work surface. Top each with half the tomato/olive/cheese mixture – spread evenly to within ½ inch of the edges of the pita. Top with other pita halves. If desired spray or brush with olive oil.

Arrange pita panini on preheated Griddler™ Panini & Sandwich Press and close using gentle pressure. Grill/bake panini until filling is warm and pitas are grilled and toasty – about 2½ to 3 minutes. Remove to a rack and let stand 3 to 5 minutes before serving. Cut each into 4 wedges to serve.

Nutritional information per serving (one sandwich):

*Calories 263 (53% from fat) • carb. 22g • pro. 10g
• fat 16g • sat. fat 5g • chol. 21mg • sod. 1324mg
• calc. 244mg • fiber 2g*

Roasted Vegetable and Chèvre Quesadillas

When you prepare roasted vegetables as a side dish, prepare extras for making Roasted Vegetable and Chèvre Quesadillas.

Makes 1 quesadilla

- 1 9-inch flour tortilla or wrap (can use flavored such as herb or spinach)**
- 2/3 cup roasted vegetables***
- 1 1/2 tablespoons crumbled chèvre**

Preheat Cuisinart® Griddler™ Panini & Sandwich Press.

Arrange roasted vegetables in a single layer on one half of the tortilla, leaving a 1/2-inch border along the rounded edge. Sprinkle evenly with crumbled chèvre. Fold tortilla over vegetables and cheese. Place on preheated Griddler™ Panini & Sandwich Press and grill/bake for about 3 minutes, until tortilla is warmed and has grill markings, and filling is warmed and cheese is warm and soft. Let stand 1 minute before cutting. Serve warm.

Nutritional information per serving (1 quesadilla):

*Calories 239 (35% from fat) • carb. 14g • pro. 1g
• fat 9g • sat. fat 5g • chol. 16mg • sod. 533mg
• calc. 157mg • fiber 3g*

*Roasted vegetables can be roasted at home or purchased. They should be sliced or diced in bite-sized pieces.

To roast vegetables, preheat oven to 425°F. Slice or dice vegetables such as mushrooms, shallots, onions, asparagus, broccoli, cauliflower, eggplant, or zucchini. Toss with extra virgin olive oil and a little kosher salt and some herbs if desired. Place on a parchment-lined baking sheet pan in a single layer and roast until tender and evenly browned, turning every 10 to 15 minutes. Roasting times will vary depending on the vegetable chosen.

Chicken Quesadilla Wraps

Serve with salsa and a green salad with avocado for a simple supper.

Makes 2 quesadilla wraps, 2 servings

- 1 1/2 cups leftover shredded/chopped cooked chicken***
- 1/2 cup chopped cooked onion (sautéed until tender)**
- 2 tablespoons well drained chopped jalapeño peppers**
- 6 tablespoons shredded lowfat Cheddar or Monterey Jack cheese**
- 2 9-inch flour tortillas or wraps (can use plain, herb, spinach)**

Preheat Cuisinart® Griddler™ Panini & Sandwich Press while preparing Quesadilla Wraps.

In a small bowl, combine the chicken, cooked onion, and chopped jalapeño peppers. Sprinkle half the cheese in the center of each tortilla. Top with the chicken mixture, keeping the chicken mixture in a "log" about 1 1/2 inches wide and 4 to 5 inches long in the center of the tortilla. Fold one side over the filling lengthwise to cover, fold top and bottom over short sides to cover, then fold last side over to close. Turn over so that flap is on bottom.

Place Quesadilla Wraps on preheated Griddler™ Panini & Sandwich Press. Close using medium light pressure. Grill/bake for 3 to 3 1/2 minutes, until tortilla is warmed with grill markings, filling is warmed and cheese is melted. Serve with salsa if desired.

Nutritional information per serving (one quesadilla):

*Calories 366 (24% from fat) • carb. 25g • pro. 43g
• fat 10g • sat. fat 4g • chol. 100mg • sod. 564mg
• calc. 289mg • fiber 1g*

*This can be from a purchased roast or rotisserie chicken.

Cheese & Jalapeño Chile Quesadillas

These are great to serve along with chili or soup.

Makes 2 quesadillas

- ½ **cup shredded lowfat Monterey Jack cheese or Cheddar cheese**
- 2 tablespoons chopped jalapeño chiles (can use canned – drain well)**
- 2 flour tortillas (9-inch), any flavor**

Preheat the Cuisinart® Griddler™ Panini & Sandwich Press while assembling quesadillas.

Combine the shredded cheese with the chopped chile peppers.

Arrange half the cheese/chile mixture, in a strip about 1½-inches wide and 4 to 5 inches long in the center of the tortilla. Fold one side over the filling lengthwise to cover, fold top and bottom over short sides to cover, then fold last side over to close. Turn over so that flap is on bottom.

Place Quesadilla Wraps on preheated Griddler™ Panini & Sandwich Press. Close using medium light pressure. Grill/bake for 2½ to 3 minutes, until tortilla is warmed with grill markings and cheese is melted. Serve with salsa if desired.

Nutritional information per serving (one quesadilla):

*Calories 178 (29% from fat) • carb. 20g • pro. 12g
• fat 6g • sat. fat 3g • chol. 13mg • sod. 519mg
• calc. 322mg • fiber 1g*

Sliced Pear & Roquefort on 7-Grain Bread Panini

Thinly sliced pears warmed with melted Roquefort – may be served with a green salad on the side.

Makes 2 sandwiches

- 4 slices 7- or 9-grain bread (about 1 ounce per slice)**
- 4 teaspoons unsalted butter, softened**
- 1 ripe, but firm pear (red Bartlett is a good choice)**
- 2 ounces Roquefort® cheese**

Preheat the Cuisinart® Griddler™ Panini & Sandwich Press while assembling panini.

Spread one side of each slice of bread with butter. Place 2 slices of bread buttered side down. Halve and core pears, cut into thin slices. Cut cheese into thin slices no wider than bread slices. Divide cheese into 2 equal portions and arrange on bread. Top with pear slices. Top with remaining slices of bread, buttered side up.

Arrange sandwiches on preheated unit and close lid. Grill for 2 to 4 minutes, until cheese is melted, pears are warmed and slightly softened, and bread is crispy and browned. Let rest on a wire rack for 2 to 3 minutes before cutting. Serve warm.

Nutritional information per serving (one sandwich):

*Calories 336 (47% from fat) • carb. 29g • pro. 20g
• fat 20g • sat. fat 10g • chol. 46mg • sod. 761mg
• calc. 788mg • fiber 9g*

Grilled Bruschetta with Assorted Toppings

For a quick hors d'oeuvre, top warm, freshly grilled bread with one of our toppings, or one from your own recipe collection.

**Sliced French or Italian bread,
1/4 to 3/4 -inch-thick slices – all slices
must be of similar thickness**

Extra virgin olive oil or flavored olive oil

Fresh garlic, peeled, cut in half

Preheat Cuisinart® Griddler™ Panini & Sandwich Press. Lightly brush sliced bread on both sides with olive oil. If desired, rub with cut garlic. Arrange evenly spaced on preheated Griddler™ Panini & Sandwich Press. Grill until browned, toasty and crisp, about 1 to 2 minutes. Bruschetta toasts may be prepared ahead. Reheat on a wire rack in a slow oven.

For fancier bruschetta, use a decorative cutter to cut shapes/rounds out of sliced Italian country bread or a French boule.

Fresh Tomato Insalata

Makes about 2 cups (about 2 tablespoons per serving)

- 1 cup chopped red and or yellow tomato (1/4-inch chop)**
- 1/2 cup shredded Parmesan cheese (can use Asiago or aged provolone)**
- 1/2 cup diced peeled and seeded cucumber (1/4-inch dice)**
- 1/4 cup finely chopped red onion**
- 1/4 cup shredded fresh basil**
- 1 1/2 tablespoons rinsed and drained capers**
- 1 clove garlic, peeled and finely chopped**
- 1 tablespoon red wine or white balsamic vinegar**
- 1 tablespoon extra virgin olive oil**
- kosher salt and freshly ground pepper to taste**

Place all ingredients in a bowl and stir gently. Allow to stand for 30 minutes to allow flavors to develop. Drain and use to top Grilled Bruschetta.

Nutritional information per serving:

*Calories 24 (62% from fat) • carb. 1g • pro. 1g
• fat 2g • sat. fat 1g • chol. 2mg • sod. 79mg
• calc. 40mg • fiber 0g*

Artichoke & Green Olive Tapenade

Makes about 3 cups
(about 2 tablespoons per serving)

- 3** **tablespoons extra virgin olive oil**
- ½** **teaspoon saffron (loosely packed)**
- 2** **cans (about 13 ounces each)**
artichoke hearts, well drained* chopped
- ½** **cup drained and halved pitted green olives (can use pimento-stuffed olives), chopped**
- ⅓** **cup toasted pine nuts, roughly chopped**
- 3** **tablespoons chopped fresh parsley**
- 1** **teaspoon fresh lemon juice**
- ½** **teaspoon finely chopped lemon zest**
- 1** **cup mozzarella, shredded (optional)**
- kosher salt and freshly ground black pepper to taste**

Place olive oil and saffron in a bowl. Stir and let stand for 20 to 30 minutes. Add chopped artichoke hearts, chopped olives, pine nuts, parsley, lemon juice, and zest. Stir to blend. Let stand for 30 minutes before serving to allow the flavors to blend. Season to taste with salt and freshly ground pepper.

*Halve, drain on several layers of paper towels, then gently press excess moisture from drained artichoke hearts.

*Nutritional information per serving
(made without optional cheese):*

*Calories 44 (66% from fat) • carb. 3g • pro. 1g
• fat 4g • sat. fat 1g • chol. 0mg • sod. 247mg
• calc. 14mg • fiber 1g*

Roasted Mushroom & Red Pepper Tapenade

Makes about 2 cups
(about 2 tablespoons per serving)

- 12** **ounces cremini mushrooms**
- 8** **ounces shiitake mushrooms (tough stems removed)**
- 2** **cloves garlic, peeled and thinly sliced**
- 3** **tablespoons extra virgin olive oil**
- ½** **teaspoon kosher salt**
- ⅓** **cup chopped roasted red bell pepper**
- ⅓** **cup chopped toasted walnuts**
- 2** **tablespoons chopped fresh parsley**
- crumbled Gorgonzola cheese for garnish (optional)**

Preheat oven to 425°F. Line a baking sheet with foil. Quarter mushrooms and place in a resealable food storage bag with sliced garlic, olive oil, and salt. Shake to coat mushrooms with oil. Arrange in a single layer on prepared baking sheet and place in preheated 425°F oven. Roast until most of the liquid has been given up, about 30 to 40 minutes. Remove from oven and let cool.

Finely chop roasted mushrooms and garlic. Place in a medium bowl and stir in roasted red pepper, walnuts, and parsley. Use to top warm grilled bruschetta. Garnish with crumbled Gorgonzola cheese. (Alternatively, Gorgonzola to taste may be gently stirred into chopped mushroom mixture.)

Nutritional information per serving (without Gorgonzola):

*Calories 55 (63% from fat) • carb. 4g • pro. 1g
• fat 4g • sat. fat 0g • chol. 0mg • sod. 69mg
• calc. 5mg • fiber 1g*

White Chocolate, Mascarpone & Raspberry Panini

Fresh raspberries are paired with white chocolate and creamy mascarpone – totally decadent, totally delicious.

Makes 2 panini, 4 servings

- 1/3 cup mascarpone cheese*
 - 2 tablespoons best quality chopped white chocolate bar (not summer coating)
 - 1/4 teaspoon pure vanilla extract (can substitute vanilla extract)
 - 4 teaspoons unsalted butter, softened
 - 4 slices challah bread (about 5x5x1/2-inch each)
 - 2 tablespoons seedless red raspberry preserves
 - 12 fresh red raspberries
- For garnish - fresh mint, powdered sugar, sliced oranges, fresh raspberries, blueberries, or sliced strawberries**

Place mascarpone, white chocolate, and vanilla in a small bowl and stir to blend. This may be done ahead and refrigerated until ready to use.

Preheat Cuisinart® Griddler™ Panini & Sandwich Press while preparing panini.

Evenly butter one side of each slice of challah. Place 2 slices on work surface, butter side down, spread half the mascarpone/white chocolate mixture evenly to within 1/2 inch of the edges of each piece of challah. Top each evenly with 1 1/2 tablespoons of the raspberry preserves. Place the remaining challah on top, buttered side up.

Arrange the panini evenly spaced on the preheated Cuisinart® Griddler™ Panini & Sandwich Press and lower lid with light pressure. Bake for about 2 minutes, until bread is golden crispy browned with grill markings, and filling is warmed and slightly melted. Transfer to a wire rack and let stand for several minutes. Cut in halves or quarters. Sprinkle with powdered sugar, garnish with fresh berries, orange slices and mint to serve.

* A double cream to triple cream cheese made from cow's milk, soft and delicate – most similar to clotted cream. Available in most well-stocked grocery and specialty food stores.

Nutritional information per serving (based on 8 servings):

*Calories 283 (52% from fat) • carb. 28g • pro. 6g
• fat 16g • sat. fat 8g • chol. 57mg • sod. 211mg
• calc. 75mg • fiber 1g*

Chocolate Strawberry Panini

Panini can be served for dessert too!

Makes 2 panini, 4 servings

- 8 slices crusty country Italian loaf (each about 4x3x1/2-inch) or challah bread
 - 1 1/2 tablespoons unsalted butter, melted
 - 8 ounces bittersweet or semisweet chocolate, finely chopped (1/8-inch pieces)
 - 8 large strawberries, stemmed, thinly sliced
- powdered sugar for dusting
cinnamon for dusting**
- For garnish – fresh strawberries, mint**

Preheat the Cuisinart® Griddler™ Panini & Sandwich Press while assembling panini.

Brush one side of each slice of bread with melted butter. Place 4 slices of bread on work surface, buttered side down. Top each one evenly with chopped chocolate, then sliced strawberries. Place remaining bread on top of the strawberries buttered side up.

Arrange the panini evenly spaced on the preheated Griddler™ Panini & Sandwich Press. Close unit and apply medium pressure to the handle for 20 to 30 seconds. Bake the panini for 5 minutes – until the chocolate is melted and the bread is toasted golden brown and crispy.

Remove, cut into halves or quarters and dust lightly with powdered sugar and cinnamon. Serve hot, but not immediately, as the melted chocolate can burn the tongue.

Nutritional information per serving (one half sandwich):

*Calories 418 (51% from fat) • carb. 50g • pro. 5g
• fat 26g • sat. fat 14g • chol. 12mg • sod. 177mg
• calc. 47mg • fiber 8g*

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