

Sicilian Grilled Sandwich (Panini)

- 3 Tbsp olive oil
- 1 Tbsp **TSG Italian Country Herb Blends, Sicilian**
- 1 Tbsp red or white wine vinegar
- 6 to 8 slices crusty Italian bread (about 4" diameter, sliced 1/2" thick)
- Sliced provolone or other cheese
- Sliced ham or salami

1. Combine olive oil, TSG Sicilian Italian herb blend, and vinegar; stir well.
2. Brush one side of each slice of bread with the seasoned olive oil.
3. Place desired amount of cheese and meat on the seasoned side of the bread. Top with second slice of bread, seasoned side down. If there is any remaining olive oil, brush it on the outside of the sandwiches.
4. Preheat a skillet or grill pan. Drizzle the pan lightly with olive oil, if the sandwiches are not brushed on the outside.
5. Cook over medium high heat until bread is golden on the bottom. Turn over and cook until cheese is melted and bread is golden.

Makes 3 - 4 sandwiches