

Tuscan Grilled Panini

Perfect for a casual meal or cut into small pieces as an appetizer, this panini is easy to make.



Ingredients

4 sandwich-sized Focaccia,
sliced in half horizontally

Olive oil for brushing

8 ounces fontina or Provolone
cheese, sliced

1 cup brine or oil-cured black
olives, pitted and chopped

½ cup roasted red pepper
strips from a jar

Fresh basil leaves

1 pound thin sliced

Certified Hereford Beef®

garlic roast deli beef

Serves 4

Preparation

1. BRUSH all sides of each Focaccia slice with olive oil. On the bottom portion of each “sandwich,” place the cheese, then olives, roasted red pepper strips, basil leaves, and lastly the garlic roast beef. Top with a Focaccia slice. Place the panini on a baking sheet to take out to the grill.
2. Prepare a medium-hot fire in your grill. Have a heavy cast iron skillet, a foil-wrapped brick, a cast iron bacon press, or 2 heavy-duty grill spatulas by the grill.
3. Place each panini on the grill rack and weight or press down. GRILL for 3 to 4 minutes on each side, or until you have good grill marks and the cheese has melted. If necessary, grill these one at a time. To serve, slice the panini in half and serve with fresh tomatoes.

www.herefordbeef.org

