

# WELCOME!

**DEMO DAY ONLY:** To vote for *'The Pesto Proscutto Grilled Cheese'*, tear this tab off and drop it into one of the boxes located near the demo tables.

share your favorite

# Grilled cheese... WIN CASH & PRIZES!



## FACEBOOK PHOTO CONTEST

Share a grilled cheese photo with us! Whether it's a photo of your original masterpiece, a pic of your family enjoying grilled cheese together, or even a nostalgic childhood photo, we'd love see.



Log on to the Robért Fresh Market or Lakeview Grocery Facebook pages to share your photo by April 22. You'll be entered to win a \$100 gift card and other great prizes.

*For complete contest details visit our website or Facebook page.*

*Grilled*  
**CHEESE**  
ACADEMY®  
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## GRILLED CHEESE RECIPE SHOWDOWN

See [grilledcheeseacademy.com](http://grilledcheeseacademy.com) in April to enter your original recipe. The grand prize is **\$15,000!**



GRILLED CHEESE MONTH 2016 | DEPARTMENT RECIPE CONTEST | FOOD SERVICE

# 'The Pesto Prosciutto Grilled Cheese'

## Ingredients

(Use as much of each ingredient as desired)

- Bread of your choice, sliced
- Prosciutto, sliced
- Pesto
- Arugula
- Caramelized onion
- Sundried tomato (jarred in water or oil)
- Swiss cheese, sliced
- Salted butter, softened

## Directions

To make caramelized onions, slice onion thinly. Melt 2 tbsp butter in a skillet over medium heat. Add and stir gently to coat. Cook, stirring every

5 to 10 minutes. Scrape up any brown bits that form. Adjust heat if onions are cooking too quickly or you notice any burnt spots. Cook until desired caramelization occurs, up to 40 minutes.

Heat a panini press or griddle to medium high. Butter one side of two slices of bread. Add bread, butter side down. Top with pesto, cheese, prosciutto, arugula, onion and tomato. Top with remaining slice of bread, buttered side up.

Close press and cook until cheese is melted and bread is toasted. (Or cook on the griddle, flipping sandwich halfway through.)

