

GRILLED BRIE, CRISPY BACON AND BARTLETT PEAR PANINI

INGREDIENTS

4 slices good, crusty sandwich bread, sliced to approximately 1/4-inch thickness
1 wedge of brie, sliced (approximately 8 slices)
4 slices good bacon, cooked until just crisp
2 medium pears, sliced very thin
1-2 tablespoons olive oil

DIRECTIONS

Lay out the slices of bread and brush side of bread with olive oil, turn the olive oil side down. Top each of the two slices with a layer of cheese to cover the entire surface of the bread. Top each slice of bread with two slices of bacon and pear slices. Add a layer of brie to each sandwich, and top each with one of the remaining slices of bread. Cover with other piece of bread and brush with olive oil.

Place on griddle on panini press. Grill until golden brown on both sides, or cheese is melted (this happens very quickly; it is brie after all!). Remove and cut at a diagonal, serve immediately.