

## GRILLED FONTINA, MUSHROOM AND SAGE PANINI

### INGREDIENTS

1/2 pound mushrooms, cut into thin slices  
3 cloves garlic, minced  
4 teaspoon chopped fresh sage  
salt and pepper to taste  
4 slices good, crusty sandwich bread, sliced to approximately 1/4-inch thickness  
6-8 slices fontina cheese  
olive oil

### DIRECTIONS

To make the mushroom mixture: In a large nonstick frying pan, heat 2 tablespoon olive oil over moderate heat. Add the mushrooms, salt and pepper and sauté, stirring frequently, until golden brown, about 5 minutes. Stir in the minced garlic and sauté until fragrant (do not let it burn!). Stir in the fresh sage. Set aside.

Preheat your panini press. Lay out the slices of bread and brush side of bread with olive oil, turn the olive oil side down. Divide mushroom mixture evenly on two of the slices of bread. Top each with a slice or two of cheese to cover the entire surface of the bread. Cover with other piece of bread and brush with olive oil.

Place on grills of panini press, with the cheese side up. Grill until golden brown on both sides, or cheese is melted. Remove and cut at a diagonal, serve immediately.