

PANINI HAWAII

INGREDIENTS

For the Pineapple Salsa

1 cup chopped fresh pineapple
2 tablespoons finely chopped red onion
2 tablespoons finely chopped fresh cilantro
2 teaspoons finely minced jalapeno pepper, optional
1 tablespoon honey
juice of 1 fresh lime, about 1 1/2 to 2 tablespoons
dash ground red pepper or cayenne (optional; depends on how much you like heat)
salt and pepper to taste

For the Panini

4 slices good, crusty sandwich bread, sliced to approximately 1/4-inch thickness
8 slices honey ham
8 slices american cheese
olive oil

DIRECTIONS

Make the salsa: Combine pineapple, red onion, jalapeno, cilantro, honey, lime juice, salt, pepper and cayenne, if using; cover and refrigerate for an hour or more to blend flavors.

Preheat your panini press. Lay out the slices of bread and brush side of bread with olive oil, turn the olive oil side down. Cover with slices of ham. Divide salsa evenly on top of the ham. 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.