

Ham and Pear Club

Prep Time: 10 minutes
Total Time: 15 minutes
Servings: Makes 1 sandwich



Ingredients

3 slices Italian-style bread
2 Tbsp. honey mustard
2 slices Swiss Cheese
2 slices of fresh Bartlett pear
3-4 slices Sugardale Thin Sliced Ham lunch meat (code 0977)
2-3 slices Sugardale Applewood Bacon, prepared (code 0786)
1/2 cup spinach leaves, de-stemmed, washed & dried

Instructions

1. Lightly toast bread slices
2. Spread honey mustard on one side of each slice of bread.
3. Top the bottom piece of bread with a slice of Swiss cheese, pear slices, ham, and spinach.
4. Top with second slice of bread.
5. Add on the bacon slices and remaining slice of Swiss cheese. Place final slice of bread on top.
6. Grill both sides of sandwich using a Panini press or George Forman®-type grill until cheese is melted.

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