

Grownup Grilled Cheese

For each sandwich:

- Focaccia bread
- Provolone cheese
- Prosciutto
- Baby spinach
- Olive oil

Slice the focaccia bread in half. Layer the cheese, prosciutto, and baby spinach on one side of the bread.

Heat a skillet to medium-high and coat lightly with some olive oil. Grill the sandwich until the bottom is golden and the cheese is melted. If the top of the focaccia isn't too golden already from baking, feel free to turn the sandwich over to grill.

OPTIONS:

- Use a variety of cheeses: gruyere, comte, fontina, goat cheese, cheddar.
- Thin-slice dried figs, cook them down in balsamic vinegar, layer on the sandwich and use the vinegar reduction to drizzle on your sandwich. (Mimics the Four-Cheese and Fig pizza - recipe in the Recipe Index on my blog.)
- Use bacon instead of prosciutto. Yum.
- Use a pannini press.

