



THE KITCHEN STORE • GIFTS • GOURMET • REGISTRY

KINGSGATE SOUTH • 82<sup>ND</sup> & QUAKER  
LUBBOCK • TX 79424 • 806.794.5592  
WWW.GOURMET-PANTRY.COM  
MON - SAT 10 - 6 • CLOSED SUN

*Fine Gifts and Decorative Accessories*

Recipes from ***Grilled Cheese, Please!*** by Laura Werlin. Published by Andrews McMeel Publishing, LLC, Kansas City, MO Copyright 2011. Reprinted with permission of the publisher. All rights reserved.

### **Creamy, Cheesy, and Smoky Croissant**

Makes 4 sandwiches

Even though croissants have a flaky texture, they make one of the best breads for grilled cheese sandwiches for one simple reason: butter. All that butter makes for a super-crisp and flavorful crust. Add to that melted cheese, and you have nothing less than a taste of heaven.

6 tablespoons mayonnaise  
2 tablespoons Dijon mustard  
2 medium cloves garlic, minced  
1 teaspoon finely chopped fresh rosemary  
Salt  
4 large croissants, halved lengthwise (see Note)  
1/4 cup oil-packed sun-dried tomatoes, drained and coarsely chopped  
6 ounces Brie cheese, rind removed  
6 ounces Swiss cheese, coarsely grated  
4 (1-ounce) slices smoked turkey

In a small bowl, mix together the mayonnaise, mustard, garlic, and rosemary. Add a little salt to taste. Set aside for up to 30 minutes at room temperature or up to 1 day refrigerated.

To assemble: Place the bottom half of each croissant on your work surface, cut side up. Spread 2 tablespoons of the aioli on each croissant half, followed by the sun-dried tomatoes. Lay the Brie slices on top, followed by the Swiss cheese and turkey slices. Top with the remaining croissant halves, cut side down.

For stovetop method: Heat a large nonstick skillet over medium-low heat for 2 minutes. Put the sandwiches into the pan, cover, and cook for 2 to 3 minutes, until golden brown. Carefully turn the sandwiches, pressing each one with a spatula to compress the bread and filling. Cover and cook for 2 to 3 minutes, until the undersides are golden brown. Turn the sandwiches once more, press with the spatula again, cook for 1 minute, and remove from the pan. Let cool for 5 minutes. Cut in half and serve.

For sandwich maker method: Preheat the sandwich maker. Follow directions for assembly above. Cook according to manufacturer's instructions.

NOTE: The weight of the lid of some sandwich makers might be too heavy for the delicate croissant. You may want to experiment with one sandwich before cooking the rest.

NOTE: If you can only find regular-size croissants, you may end up with filling for more than 4 sandwiches. Also, be aware that because of their high butter content, croissants can burn easily. Watch carefully.