

Triple Decker Cheese Sandwich

recipe no. **109**

Serves 4 to 6

1	whole wheat baguette	1
2 tbsp	extra virgin olive oil	30 mL
¼ lb	each sliced provolone, Swiss and blue cheeses	125 g
2	tomatoes, sliced	2
1 cup	baby spinach or fresh watercress	250 mL
1 package	fresh basil	20 g

Cut baguette in half lengthwise. Remove some of the bread from bottom half of baguette. Drizzle both halves of baguette with olive oil. Place cheese slices onto bottom half of baguette, adding sliced tomatoes, spinach and basil. Season with salt and pepper. Top with other half of baguette, cut baguette in half and wrap both halves in foil; bake at 425° F [220° C] for 10 to 15 minutes or until cheeses begin to melt. Let stand for a few minutes before serving. If desired: serve with some freshly cooked green beans tossed with a handful of cherry tomatoes and balsamic vinaigrette when beans are still warm.

Add interest to your meal by serving both:
Jackson-Triggs Proprietors' Reserve Riesling
Inniskillin Late Autumn Riesling



Medium White

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