

## Red, White, and Blue Cheese Panini

**Yield:** 4 panini

When I'm at the hair salon, the conversation with my super-hip British stylist quite often turns to food. Sometime around the blow-dry and flat-iron stage I usually extract one or two excellent recommendations for places to eat in downtown San Diego. He introduced me to a lovely bakery café called Con Pane and one of their signature sandwiches, the Turkey Cobb. Roasted turkey, bacon, avocado, sweet roasted Roma tomatoes, just a sprinkling of Gorgonzola cheese, and romaine lettuce on their airy, house-baked rosemary olive-oil bread—Con Pane has created an absolute masterpiece with this one. For my grilled version, I wait until the sandwich comes off the grill to add the romaine. That way I can have the toasted bread and soft Gorgonzola while still keeping the greens fresh and crisp. On my blog I called these my Red, White, and Blue Cheese Panini in honor of the Fourth of July, but I'll eagerly devour this sandwich any day of the year.

### ***Ingredients***

- 1 tablespoon extra-virgin olive oil
- 8 slices rosemary olive-oil bread or sourdough bread, sliced from a dense bakery loaf
- 4 tablespoons mayonnaise
- 8 ounces carved or deli-sliced roast turkey
- 8 strips cooked bacon
- 1 medium-size ripe avocado, pitted, peeled, and thinly sliced
- 8 oil-packed sun-dried tomatoes, thinly sliced, or 8 Slow-Roasted Tomato halves
- 4 ounces crumbled Gorgonzola cheese
- 8 romaine lettuce leaves

### ***Directions***

1. Heat the panini press to medium-high heat.
2. For each sandwich: Brush a little olive oil on two slices of bread to flavor the outside of the sandwich. Flip over one slice and spread 1 tablespoon mayonnaise on the other side. Top the mayonnaise with turkey, bacon, avocado, tomatoes, and Gorgonzola cheese. Close the sandwich with the other slice of bread, oiled side up.
3. Grill two panini at a time, with the lid closed, until the cheese has softened and the bread is toasted, 3 to 4 minutes.
4. Remove each sandwich from the grill, flip it over, and carefully remove the bottom slice of bread. Add 2 lettuce leaves and replace the bottom slice of bread.

From *The Ultimate Panini Press Cookbook* by Kathy Strahs