



# Grilled Sandwiches and Melts

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## GRILLED WALDORF HAM SANDWICHES

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| 1 cup (250 mL) chopped apple | 8 slices sourdough bread                  |
| 1/3 cup (75 mL) mayonnaise   | 4 slices ham                              |
| 1/3 cup (75 mL) raisins      | 4 processed cheddar cheese slices, halved |
| 1/8 tsp (0.5 mL) nutmeg      | 2 tbsp (25 mL) butter, softened           |

Combine apple, mayonnaise, raisins and nutmeg. Spread apple mixture evenly over one side of 4 bread slices. Place 1 ham slice on each. Top each with 2 half slices of cheese and 1 bread slice. Spread butter evenly over top and bottom of each sandwich. Cook on a nonstick griddle over medium heat until sandwiches are lightly browned and cheese is melted. Serve immediately. Serves 4.

## TUNA AND TOMATO MELTS

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|-----------------------------------|--|
| 2 cans (170 g each) tuna, drained | 1/2 tsp (2 mL) freshly ground pepper   |
| 1/3 cup (75 mL) chopped celery    | 4 English muffins, split               |
| 1/4 cup (50 mL) light mayonnaise  | 8 thick slices tomato                  |
| 2 tbsp (25 mL) Dijon mustard      | 1 cup (250 mL) shredded cheddar cheese |
| 2 tsp (10 mL) fresh lemon juice   |  |

Combine tuna, celery, mayonnaise, mustard, lemon juice and pepper. Spread tuna mixture evenly over each muffin half. Top with a tomato slice. Sprinkle cheese over top of tomato. Broil for 5 minutes or until cheese is melted. Serves 4.

## TURKEY IN THE SLAW SANDWICHES

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|--|-------------------------------------|
| 2 cups (500 mL) coleslaw mix                   | 12 slices medium rye bread          |
| 1/4 cup (50 mL) Thousand Island salad dressing | 12 thin slices cooked turkey breast |
| 2 tbsp (25 mL) Dijon mustard                   | 6 processed Swiss cheese slices     |

Combine coleslaw mix and salad dressing; set aside. Spread mustard evenly over one side of 6 bread slices. Place 2 slices of turkey on each. Spread coleslaw mixture evenly over turkey. Top each with a slice of cheese and a bread slice. Cook on a lightly oiled nonstick griddle over medium heat until sandwiches are lightly browned and cheese is melted. Serve immediately. Serves 6.

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*Call the ATCO Blue Flame Kitchen home economists, Monday to Friday, 10 a.m. to 4 p.m.*

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## **CHEDDAR AND BACON SANDWICHES**

4 oz (125 g) medium cheddar cheese, thinly sliced      6 slices bacon, cooked crisp and halved  
8 slices raisin bread      3 tbsp (40 mL) butter, softened

Place cheese evenly on 4 slices of bread. Top each with bacon slices and remaining bread. Spread butter over both sides of sandwiches. Place sandwiches directly on grid on natural gas barbecue or in a toaster basket. Grill sandwiches over medium heat until golden brown on both sides and cheese is melted. Serve immediately. Serves 4.

## **AVOCADO CHEESE MELTS**

1 ripe avocado      1/8 tsp (0.5 mL) hot pepper sauce  
2 tsp (10 mL) fresh lime or lemon juice      4 slices sourdough bread  
1/8 tsp (0.5 mL) salt      1 cup (250 mL) shredded cheddar cheese

Halve and pit avocado; peel. In a small bowl, mash avocado with a fork. Stir in lime juice, salt and hot pepper sauce. Spread avocado mixture on one side of each bread slice. Sprinkle with cheese. Broil until cheese is melted and bubbly, about 1 - 2 minutes. Cut each slice in half. Serves 4.

## **CHICKEN CAESAR SANDWICHES**

1/2 cup (125 mL) thick Caesar salad dressing      8 lettuce leaves  
4 boneless skinless chicken breasts      4 slices tomato  
4 whole wheat kaiser buns, split and toasted      1/2 cup (125 mL) freshly grated  
Thick Caesar salad dressing Parmesan cheese

Pour 1/2 cup (125 mL) salad dressing into a heavy zip-lock plastic bag. Add chicken and squeeze bag to coat chicken with dressing; seal bag. Let stand for 30 minutes. Remove chicken from dressing; discard dressing. Grill chicken over medium heat on natural gas barbecue for 12 - 15 minutes or until chicken is cooked through. Spread bottom of each halved bun with additional salad dressing. Top each with 2 lettuce leaves, 1 slice tomato and 1 chicken breast. Sprinkle each with Parmesan cheese. Cover with top half of buns. Serves 4.

*Cook's Note: The ATCO Blue Flame Kitchen used Renee's Gourmet Caesar Dressing and Dip in this recipe.*

## **GRILLED BRIE AND ONION SANDWICHES**

8 oz (250 g) brie cheese      6 large slices sourdough bread, 1/2 inch  
6 slices sweet onion,      1/2 inch (1.25 cm) thick (1.25 cm) thick  
1 tbsp (15 mL) olive oil Softened butter      6 oil-packed dried tomato halves, patted dry  
and slivered

For easier slicing, place brie in freezer for 30 minutes. Thinly slice brie. Brush both sides of onion slices with oil. Grill onions directly on grid or on a grill topper over medium heat on natural gas barbecue until slightly blackened and tender, about 6 - 7 minutes per side. Separate onion slices into rings. To prepare sandwiches, layer onions, brie and tomatoes on 3 slices of bread. Top with remaining 3 slices of bread. Spread butter lightly over both sides of each sandwich. Grill sandwiches in a toaster basket or directly on grid over medium heat on natural gas barbecue until golden brown on both sides and cheese is melted. Serves 3 - 4.

*Cook's Note: Walla Walla, Vidalia or Maui onions are sweet varieties of onions.*