

## **Deluxe Grilled Turkey & Cheese**

*(Serves 4)*

- 8 slices of Whole Grain Bread
- 4 slices of Colby-Jack Cheese
- 4 slices of Munster Cheese
- 8 slices of Deli-Cut Turkey
- 1 teaspoon of Parsley
- 1 teaspoon of Garlic Salt
- 1 teaspoon of Onion Salt
- 1/4th stick of Butter

1: Liberally butter one side of each piece of bread. Sprinkle the buttered side with a light dusting of garlic salt and parsley.

2: Place 4 slices of bread butter side down on a large frying pan.

3: Place a slice of Colby-Jack cheese on each slice of bread. Then place one slice of Deli-Cut Turkey on top of the cheese.

4: Sprinkle a light dusting of Onion Salt on the turkey, then place another slice on top of each.

5: Place a slice of Munster cheese on top of each sandwich, then the final piece of bread, butter side up.

6: Turn the stove-top to medium heat and allow it to cook. Flip the sandwich over when it turns golden-brown and cook on the reverse side. The second side will cook much faster than the first, so watch it carefully. The sandwich is done when both sides are brown and the cheese is nicely melted.

---