



We Are Nature's Baker.

# eRecipe Club

Newsletter Issue: March 2008

Dear Club Member,

Warm, crisp and oozing melted cheese, panini are a wonderful way to warm up a meal. We've created four fabulous sandwiches that transform a few simple ingredients into panini to please everyone in your family.

Our whole-grain and rye breads add great flavor, crunch and nutrition to these super-easy Italian sandwiches. Enjoy a "panini night" every week! Buon appetito!

Eat well and be well,

*Flowers Foods Kitchen Staff*

**Presto Panini!** Panino (the singular of "panini") means "small bread" in Italian and is generally eaten as a snack in Italy. Let our Panini Pointers help you prepare the perfect panini every time.

## FEATURED RECIPES

### *Pizza Panini*



Kids will love this inside-out pizza. Pepperoni, bell pepper, mozzarella and sauce are nestled inside toasty whole-grain bread.

### *Smoked Mozzarella, Prosciutto and Roasted Pepper Panini*



Classic Italian ingredients team up in this tantalizing sandwich. Be sure to use smoked mozzarella for great flavor.

### *Roast Beef, Caramelized Onion & Goat Cheese Panini*



Sweet seasoned onions, roast beef and creamy, tangy cheese are fused between slices of crisp rye bread.



### **Tuna, Artichoke and Manchego Panini**

Manchego, a mellow Spanish cheese, melts enticingly around a creamy filling of tuna, marinated artichokes and olives.

[<< Click the card for recipe](#)



# Panini Pointers

## Follow these tips and ideas for great panini!

- Layer the cheese so it's directly against the top and bottom bread slices. This places it closest to the heat source for maximum melting.
- Once the sandwich is assembled, press it down with your palm before placing it on the hot grill or skillet so it doesn't slide apart.
- If you don't have an electric panini or sandwich grill, follow the skillet cooking directions in the recipes. Or, use a ridged grill pan and place a heavy skillet on top of the sandwich to press it down as it cooks.
- Panini are best when served hot off the grill. Use a large serrated knife to easily cut them in half.
- Get creative with panini fillings. Design your own by using leftover slices of cooked meats, cheeses and vegetables you have on hand.
- For best results, do not overstuff the bread slices or the extra filling will be forced out during pressing.
- Host a panini party! Set out a variety of cooked meats, cheeses, vegetables (raw and roasted), spreads and Nature's Own or Cobblestone Mill Breads. Let guests assemble and grill their own panini.
- Cut panini into quarters and serve as mini sandwich appetizers or snacks.



## WHOLE GRAIN HEALTH LANE

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