

Grilled Mozzarella Toasts

Courtesy of Carole's Creations

Prep Time: 5 minutes

Cooking time: 5 minutes

Servings: make 4 whole sandwiches or 8 halves

CChints: This is a traditional Italian snack and it is similar to the U.S. version of a grilled cheese sandwich. You can also change up the recipe by changing the cheese. You might want to use a smoked gouda or pimento cheese. It is important to cut the crusts off the bread so the bread will lay flat in the skillet. You can buy individual dipping containers at restaurant supply stores or at most grocery super center stores. Enjoy by itself or serve with soup or a salad.



8 ounce ball fresh mozzarella cheese, sliced in 1/3 inch thick slices
8 slices of multigrain or wheat bread, crust cut off
2 tablespoons unsalted butter, softened
1/4 cup fresh basil leaves, chopped
1 cup of your favorite pasta sauce
Optional: garnish with fresh basil leaves

Slice the cheese and set it aside.

Turn the heat to medium under a large nonstick skillet. Butter only one side of each piece of bread. When the pan is hot, lay 2 to 4 pieces of the bread in the skillet, butter side down...whatever will fit and still leave you room to flip the sandwiches over.

Top each piece of bread with a single layer of the cheese slices and you can cut some in half to get a single layer. Sprinkle a little basil over the cheese so it's scattered from edge to edge. Then place the other bread on top of the cheese, butter side up.

Cook for 2-3 minutes on one side and gently lift the corner of one to see if it is a golden brown. If it is, carefully turn the sandwiches over and let it brown on the other side. After 2 minutes, check for a golden color. Take out of the pan and put on a cutting board to cool while you cook more sandwiches, if needed. During this time you can heat the pasta sauce.

The sauce can be heated in a sauce pan on the stove or in the microwave. Either way, when pasta sauce gets hot, it splatters, so be sure to cover both. You just want to warm the sauce then pour it into a serving bowl with a spoon or small individual dipping containers like in the photo.

Take a sharp knife and cut the sandwiches in half on the diagonal and set on a serving platter.

To serve, put a sandwich on each plate and either pour a little sauce on each plate or use the small dipping bowls and be sure to have napkins available.