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Liz's French-Style Grilled Cheese

Makes 2 sandwiches or 4 open-faced sandwiches

Ingredients-have your ingredients prepared in advance as suggested in the ingredient list.

- 4 slices of hearty peasant bread
- 4 tablespoons mayonnaise
- 4 teaspoons Dijon mustard
- 4 ounces fresh mozzarella (or cheddar cheese), cut into 8 thin slices
- 2 ounces shredded or grated parmesan cheese
- 4 ounces sliced ham (black forest or a mild flavored ham)
- 1 garlic clove

Equipment for class

- Baking pan
- Large cast iron pan or heavy-bottomed skillet
- Spatula



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1. Heat a skillet over medium heat. While it is getting hot, spread each slice of bread with Dijon mustard. Spread a thin layer of mayonnaise on the opposite side of each bread slice.
2. Place one slice of mozzarella on the mustard side of each bread slice, with the mayo facing down. Top each slice with a sprinkling of parmesan and a slice of ham. Place the top slice, with all the ingredients on it, on the heated skillet. Top it with the second slice, mayonnaise side up. Cook for 3 to 6 minutes, until cheese starts to melt. Flip and let cook 1 to 2 more minutes on the other side, until golden brown.
3. Remove from the pan and rub one side of each sandwich with garlic clove. Serve hot.

