



panini  
happy  
presents the



# 10 BEST PANINI



2011 edition  
featuring recipes  
& tips from  
[PaniniHappy.com](http://PaniniHappy.com)



## || welcome

**W**e blazed some new panini-grilling trails in 2011. As you might have noticed on the cover of this e-book, there are photos of things like *Homemade Ice Cream Cones* (pg. 1), a *Mini Birthday Layer Cake* (pg. 6) and a *Grilled Peach Salad with Pecans, Blue Cheese and Honey Balsamic Syrup* (pg. 10). This was the year that Panini Happy truly stepped beyond its “sandwich blog” shell and broadened its horizons into all kinds of recipes for the panini maker.

Of course, I’m still coming up with new sandwiches as always. This year one of my absolute favorites was the *Green Goddess Grilled Cheese Panini* (pg. 3), inspired by the amazing classic salad dressing. I also really loved the *Turkey Reuben Panini* (pg. 12) I made from Thanksgiving leftovers with a cranberry Russian dressing.

In January 2012 I will celebrate four years of sharing recipes, tips and tales from the grill on Panini Happy. At last count I’m at somewhere around 175 sandwich and other panini grill recipes – which would be quite a menu board if this were a café instead of a blog!

My annual “10 Best Panini” e-book highlights my best recipes of the year. Whether you just received a panini maker as a holiday gift or you’ve been grilling for some time, I hope these recipes inspire you to get creative when it comes to making panini and to enjoy some delicious results.

Happy Grilling!

Kathy Strahs  
Founder, Panini Happy  
[www.paninihappy.com](http://www.paninihappy.com)





# ||| on the menu



## Homemade Ice Cream Cones

It turns out it's easy to make your own ice cream cones on a panini maker ... 1

## Strawberry, Banana and Nutella Panini

Fresh strawberries, bananas and chocolate hazelnut spread on multigrain bread... 7



## Chicken Sausage, Apple Butter and Fontina Panini

Chicken sausage, apple butter, caramelized red onions and Fontina cheese on ciabatta... 2

## Green Chile Steak Melt Panini

Sliced steak, Monterey Jack cheese, green chiles, caramelized onions and chipotle mayonnaise on ciabatta... 8



## Green Goddess Grilled Cheese Panini

A blend of cheeses, herbs and garlic grilled on sourdough, inspired by the classic Green Goddess salad dressing ... 3

## Grilled Peach Salad with Pecans, Blue Cheese and Honey Balsamic Syrup

Grilled peaches topped with toasted pecans, blue cheese and drizzled with honey balsamic syrup on a bed of arugula... 10



## Grilled Tomato Soup with Grilled Cheese Croutons

Fresh tomato soup made with panini-grilled tomatoes and dotted with mini grilled cheese croutons... 4

## Grilled Ratatouille Panini

Grilled eggplant, zucchini and onions with fresh mozzarella, tomatoes and basil pesto on a grilled baguette... 11



## Mini Birthday Layer Cake

How to bake a mini layer cake on a panini maker using ramekins... 6

## Turkey Reuben Panini

Carved turkey with cabbage (tossed in cranberry Russian dressing) and Swiss cheese on rye - a Thanksgiving version of the classic Reuben ... 12



# how to make panini

**W**hat is the secret to making great panini? Just a little attention to detail. The right amount of heat and pressure and fresh, good-quality ingredients are all you need to grill sandwiches you and your family will love. Here are a few helpful tips from the Panini 101 series on [paninihappy.com](http://paninihappy.com).

## Step 1 – Invest in a good panini maker

Yup, I said it. If you think you're likely to make panini more than just a few times, I'd highly recommend buying a grill. I've tried several different panini-making methods and the electric panini maker was, by far, the easiest and produced the best results. What features should you look for? Get one that allows you to regulate the temperature and the amount of pressure on the sandwich (e.g., a floating hinge). Some models come with removable plates, which is really helpful when it comes time to clean up. I personally use a Breville panini press.



## Step 2 – Heat the grill

How high should I heat the grill? That depends on what you need the heat to do for your sandwich. With thinner panini like simple grilled cheese, where all you need to do is melt the cheese and grill the bread, a medium-high temperature (about 375°F) works great – 3-4 minutes and it's perfect. If you've got a more substantial sandwich I'd recommend using a low heat setting (about 200°F) and grill for about 10 minutes. In either case, it's a good idea to lift the lid and check periodically. And if you start to hear the sizzle of cheese on the grates, that's a sure sign it's melted!

## Step 3 – Grill your panini



A major advantage an electric panini maker has over other types of grills or the two-pan method is that you can regulate the amount of pressure on the sandwich. If you've ever over-pressed a sandwich such that all the fillings squeezed out, leaving you with bread-on-bread, you know the mess I'm talking about. Just as carefully as you place your panini onto the grill, also take care to lower the lid slowly until it makes full, secure contact with the panini. As the cheese melts, the panini will flatten further. Again, keep an eye on things and you shouldn't have any surprises.

## Step 4 – Eat now!






Here's a step that shouldn't be hard to follow! Panini taste best right off the grill, while the bread is still nice and crispy and the fillings are hot. Got a crowd coming over? Prepare the panini ahead of time and grill them right before you're ready to serve. If you must reheat panini, a toaster oven is best – about 8-10 minutes at 275 degrees. **DO NOT MICROWAVE PANINI**, as it will make the bread chewy and soggy and that's just not appetizing.

*Excerpted from Panini Happy's "[How to Make Panini](#)". For more panini-making tips, check out the rest of the [Panini 101 series](#).*

# how to make panini without a press

If I were Queen for a day, I'd grant every household a panini maker (and space to keep it) because they're so useful and versatile and, in my opinion, the easiest way to make great panini. However, until I seize ... er ... receive such power, here is my handy little guide for making panini without a panini press. Chances are you've already got a pan or appliance in your kitchen that'll do just fine.

## Alternative Panini-Making Methods

In Your Kitchen	Great For	Not-As-Great For	What to Do
<b>Skillet / Frying Pan / Sauté Pan</b> 	<ul style="list-style-type: none"> <li>Sliced breads</li> <li>Fillings that lay in place easily (e.g., sliced or grated cheese, sliced deli meats, bacon, veggies)</li> </ul>	<ul style="list-style-type: none"> <li>Baguettes, ciabatta or other thick, dense breads</li> <li>Fillings that don't lay in place easily (e.g., crumbled cheese, shredded meat, mushrooms, shrimp)</li> <li>Grill marks</li> <li>Pressing, unless you use a 2<sup>nd</sup> pan or other weight to press it down</li> </ul>	<ul style="list-style-type: none"> <li>Heat a bit of olive oil or butter in your pan (decide based on your sandwich flavors) over medium heat</li> <li>Cook panini until golden brown and toasted on the bottom and cheese is starting to melt</li> <li>Carefully flip panini with a spatula and cook the other side, pressing down with the spatula occasionally</li> </ul>
<b>Griddle</b> 	<ul style="list-style-type: none"> <li>Same as Skillet, but it's easier to flip panini because the pan doesn't have sides</li> </ul>	<ul style="list-style-type: none"> <li>Same as Skillet</li> </ul>	<ul style="list-style-type: none"> <li>Same as Skillet</li> </ul>
<b>Grill Pan</b> 	<ul style="list-style-type: none"> <li>Same as Skillet</li> <li>Grill marks!</li> </ul>	<ul style="list-style-type: none"> <li>Same as Skillet, except you'll get grill marks</li> </ul>	<ul style="list-style-type: none"> <li>Same as Skillet</li> </ul>
<b>Toaster Oven</b> 	<ul style="list-style-type: none"> <li>Any type of bread</li> <li>Fillings that can withstand being baked a little (e.g., cheese, juicier meats, veggies)</li> </ul>	<ul style="list-style-type: none"> <li>Fillings like cooked chicken or turkey that might overcook in the oven</li> <li>Grill marks</li> <li>Pressing</li> </ul>	<ul style="list-style-type: none"> <li>Preheat the oven to medium-high heat (375° F/190° C)</li> <li>Bake panini until cheese is melted and bread is toasted – start checking after about 5 minutes</li> </ul>
<b>Regular Oven</b> 	<ul style="list-style-type: none"> <li>Same as Toaster Oven</li> <li>Making lots of sandwiches at once</li> </ul>	<ul style="list-style-type: none"> <li>Same as Toaster Oven</li> </ul>	<ul style="list-style-type: none"> <li>Same as Toaster Oven</li> </ul>

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Excerpted from Panini Happy's "[How to Make Panini Without a Press](#)". For more panini-making tips, check out the rest of the [Panini 101](#) series on [paninihappy.com](#)



# Homemade Ice Cream Cones

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*These homemade ice cream cones have been far and away the most popular recipe ever on Panini Happy. When I saw how they pressed out waffle cones on an iron at the ice cream shop I just knew we could use our panini maker to press out cones too. It works and it's easy!*

You can find step-by-step photos on the blog:  
[www.paninihappy.com/icecream](http://www.paninihappy.com/icecream)

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## ||| ingredients

- 1 cup heavy cream
- 1 1/2 tsp vanilla extract
- 1 1/2 cups powdered sugar
- 1 1/2 cups all-purpose flour
- 1/4 tsp ground cinnamon
- Pinch ground nutmeg
- 1 tbsp cornstarch

*Makes 14 ice cream cones*

## ||| directions

In a medium bowl with a whisk or electric mixer, whip the cream and vanilla together until it is mousse-like. Sift the remaining dry ingredients together in another bowl. Add the dry ingredients to the cream and stir to make a batter. Let the batter sit for 30 minutes.

Preheat the panini grill to medium high heat (about 375°F).

For each ice cream cone:

Place a heaping tablespoonful of batter onto the grill and close the lid, completely pressing the batter. Grill for about 90 seconds or until the pressed cone is browned but still malleable; it will be an oblong shape. Carefully transfer the pressed cone to a cutting board or piece of waxed paper.

Position your cone mold (see the template on page 13) in the center of the pressed cone, leaving about 1/2" of space between the long edge of the pressed cone and the pointed end of the cone mold.

Working quickly and carefully (the cone will be very hot!), roll the pressed cone around the cone mold to shape it.

Leave the cone on the mold for about 10 seconds to set the shape.

*Adapted from [Gale Gand's Waffle Cone recipe on the Food Network website](#)*

Original post ~ 6/2/11: <http://paninihappy.com/make-your-own-ice-cream-cones-on-a-panini-press/>





# Chicken Sausage, Apple Butter & Fontina Panini

*I matched the intense flavor of the apple butter with some equally bold smoky, nutty and sweet flavors. It's a true sweet and savory mouthful. I grilled these sandwiches on ciabatta but any nice, crusty bread would be perfect.*

## ||| ingredients

- 2 tbsp unsalted butter
- 3 medium red onions, halved and sliced thinly
- Salt and pepper
- 4 fully-cooked chicken-apple sausage links (such as Aidell's)
- 8 oz Fontina cheese, shredded
- 1/2 cup apple butter, either store-bought or homemade
- 1 ciabatta roll, divided into 4 sections, or 4 small ciabatta rolls

*Makes 4 panini*

## ||| directions

Melt the butter in a large skillet over medium heat. Add the onions, season with salt and pepper, and cook the onions for 20 minutes, stirring occasionally. Reduce the heat and continue to cook until the onions are soft, deep burgundy in color and caramelized, another 20 minutes.

Preheat the panini grill to medium-high heat.

Slice each chicken-apple sausage link in half lengthwise **without slicing all the way through**, then fold open the sausage. Place the sausages, cut side down, on the panini grill. Close the lid and grill the sausages for 4 to 5 minutes until they are heated through and grill marks appear.

*For each sandwich:* Slice the ciabatta in half lengthwise to create top and bottom halves. Sprinkle cheese over the bottom half of bread and spread apple butter inside the top half. Top the cheese with the grilled sausage caramelized onions. Close the sandwich with the top half of bread, apple butter side down.

Grill the panini until the cheese is melted and the bread is toasted, about 4 to 5 minutes. Cut in half and serve immediately.

Original post ~ 10/2/11: <http://paninihappy.com/chicken-sausage-apple-butter-and-fontina-panini-with-caramelized-red-onions/>



## Green Goddess Grilled Cheese Panini

I made green grilled cheese for St. Patrick's Day! The green color in classic Green Goddess salad dressing, as well as in this grilled cheese version, comes from a profusion of fresh herbs and lime zest. Garlic and anchovies pack big flavor as well. Grab a breath mint (for later) and dig in!

### Ingredients

- 1 clove garlic, finely chopped
- 1 oil-packed anchovy, finely chopped
- 1 tsp lime zest (about 1 lime)
- 3 tbsp chopped fresh Italian parsley
- 2 tbsp chopped fresh tarragon
- 2 tbsp chopped fresh cilantro
- 1 tbsp chopped fresh basil
- 1 tbsp finely chopped shallot
- 1/4 tsp Dijon mustard
- 2 oz cream cheese, cut into smaller cubes
- 1 cup shredded mozzarella
- 1 cup shredded sharp cheddar
- 8-12 slices sourdough bread
- 2 tbsp extra-virgin olive oil

### Directions

Add garlic and anchovies to a mini-prep food processor and pulse for a few seconds until it's really finely chopped, almost like a paste (if you don't have a food processor, you can always just chop the ingredients really well with a knife on a cutting board).

Add in the lime zest, parsley, tarragon, cilantro, basil, shallot, mustard and cream cheese and pulse again until well blended. Transfer to a medium-sized bowl and stir in the mozzarella and cheddar cheeses.

Preheat the panini grill to medium-high heat.

*For each sandwich:* Spread a generous amount of the cheese mixture onto one slice of bread. Close the sandwich with a second slice of bread. Brush a little olive oil on top. Grill for 5 to 6 minutes until the cheese is melted and oozy and the bread is toasted. Serve immediately and enjoy!

*Makes 4-6 panini*

Original post ~ 3/15/11: <http://paninihappy.com/green-goddess-grilled-cheese-panini/>





# Grilled Tomato Soup with Grilled Cheese Croutons

*I was first captivated by the idea of grilled cheese croutons on Pinterest and could not wait to make some of my own. For my Grilled Tomato Soup, I first grilled the tomatoes and onions on the panini press to help bring out their sweetness.*

## ||| ingredients

### For the soup:

- 2 pounds tomatoes, halved
- 1-2 cups vegetable broth
- 3 tbsp extra virgin olive oil, divided
- Salt and black pepper
- 1 medium yellow onion
- 1 red bell pepper, chopped
- 3 garlic cloves, minced
- 1/4 tsp crushed red pepper flakes
- 1 tsp granulated sugar
- 2 tbsp chopped fresh parsley
- 1 sprig fresh thyme

### For the grilled cheese croutons:

- 2 tbsp butter, softened
- 1 tsp chopped fresh basil
- 1/2 tsp chopped fresh chives
- 1/2 tsp chopped fresh thyme
- 4 slices sourdough bread
- 6 slices sharp cheddar cheese

*Makes 4 servings*

## ||| directions

### Prepare the soup:

Preheat the panini grill to high heat.

Scoop out the pulp and seeds from the tomato halves into a small bowl. Place a strainer over a liquid measuring cup; pour the pulp and seeds through the strainer to collect tomato juice. Add enough vegetable broth to the measuring cup to bring the total amount of liquid to 2 cups. Set aside.

Drizzle the cut sides of the tomato halves with 1 tbsp of olive oil and season with sea salt and black pepper. Adjust your grill so that it is at a slight tilt (not completely flat), with drip tray in place to collect the juices that will run off. In batches, place the tomatoes, cut side down, on the grill. Close the lid, making light contact with the tomatoes without pressing them. Grill the tomatoes for 8-10 minutes until the outer skins are wrinkly and the tomatoes are soft.

Slice the onion into 1/2-inch thick rounds (do not separate the rings). Drizzle the onions with 1 tbsp of olive oil and season with salt and pepper. Place the onions on the grill. Close the lid, making light contact with the tomatoes without pressing them. Grill the onions for 4-6 minutes until they are tender.

Transfer the onions to a cutting board, let them cool a bit and give them a rough chop.

(continued on page 5)

# Grilled Tomato Soup with Grilled Cheese Croutons, continued

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(continued from page 4)

Heat the remaining 1 tbsp of olive oil in a dutch oven or large saucepan over medium heat. Add the red bell pepper and stir for 4 to 5 minutes until it begins to soften. Add in the garlic and red pepper flakes and cook for another minute. Stir in the grilled tomatoes, onions, sugar, parsley, thyme sprig and vegetable stock mixture. Bring the soup to a boil, reduce the heat and simmer uncovered for 40 minutes. Purée the soup either with an immersion blender or, in batches, in a blender or food processor. Season with salt and pepper to taste. Serve hot with grilled cheese croutons.

Prepare the grilled cheese croutons:

Preheat the panini grill to medium-high heat.

Mix the butter and herbs together in a small bowl. Spread herb butter on each slice of bread. Turn two of the bread slices over; add three slices of cheese to each slice of bread. Close each sandwich with another slice of bread, buttered side up.

Grill the panini for 3 to 4 minutes until the cheese is melted and bread is toasted. Transfer the panini from the grill to a cutting board. Trim the crusts from the panini and cut up each sandwich into 1-inch square pieces.

Original post ~ 9/6/11: <http://paninihappy.com/grilled-tomato-soup-with-grilled-cheese-cROUTONS-win-a-breville-panini-press/>



# Mini Layer Cake with Chocolate Buttercream Frosting

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*Did you ever imagine you could bake a cake on a panini maker? A good one? Well, you can! The secret is ramekins. All you have to do is determine how much to fill them, how long to bake them and at what temperature. Actually, those last three things do involve a bit of trial and error. But once you've got a good recipe down, this becomes a viable, relatively quick baking method.*  
.....

## ||| ingredients

### Yellow Cake:

- 1 egg
- 2 tbsp sugar
- 2 tbsp butter, melted
- 1 tsp vanilla extract
- 1/4 cup all-purpose flour
- 1/4 heaping tsp baking powder
- Pinch of salt
- 1 1/2 tbsp milk

### Chocolate Buttercream:

- 3 tbsp unsalted butter, melted
- 3 tbsp cocoa
- 1 cup sifted powdered sugar
- 1 1/2 tbsp milk
- 1/4 tsp vanilla extract

*Makes 1 mini layer cake*

## ||| directions

### To make the yellow cake:

Preheat the panini grill to 350°F.\* Make sure the grill sits flat on your work surface, not tilted.

Spray two 6-ounce ramekins (3 1/2-inch diameter) with baking spray. In a small bowl, whisk the egg and sugar together until they are combined. Stir in the vanilla and melted butter. Mix in the flour, baking powder and salt until the batter is combined and smooth. Stir in the milk. Divide the batter equally between the two ramekins, ideally filling each about halfway.

Set the ramekins on the panini grill and close the lid so that the upper grates make contact with the upper edges of the ramekins. Bake the cakes until they are set and spring back when touched in the center, about 17 to 19 minutes. Allow them to cool for 5 minutes in the ramekins, then invert them onto a rack to cool completely.

Assemble the layers and frost with chocolate buttercream. Sprinkles are optional, but sure are fun.

### To make the chocolate buttercream:

In a small bowl, whisk together the butter and cocoa. Add in the powdered sugar, milk and vanilla and whisk until the frosting is smooth.

\*Since this recipe involves baking, it's best if you prepare it on a panini maker that allows you to set a specific temperature (i.e., not just Low, Medium, or High).

*Adapted from the [One Bowl Vanilla Cupcakes for Two recipe](#) on [How Sweet It is](#)*

Original post ~ 9/11/11: <http://paninihappy.com/mini-birthday-layer-cake-on-a-panini-press/>





## Strawberry, Banana & Nutella Panini

*To me, Nutella layered with fresh strawberries and bananas between two slices of buttered and toasted multigrain bread is dessert. But if you're among the many who unabashedly enjoy Nutella for breakfast, this will definitely make for a very happy start to your day.*

### ||| ingredients

- 8 slices multigrain bread
- 3/4 cup Nutella chocolate hazelnut spread
- 4-6 strawberries, hulled and sliced
- 1 banana, sliced
- 2 tbsp melted butter

### ||| directions

Preheat the panini grill to medium-high heat.

*For each sandwich:* Spread 1-2 tbsp of Nutella inside two slices of bread. Top one slice with strawberries and bananas in a single layer. Close the sandwich and brush melted butter on top.

Grill for 2-3 minutes until the sandwich is heated through and the bread is toasted. Slice in half, serve immediately and enjoy!

*Makes 4 panini*

Original post ~ 3/30/11: <http://paninihappy.com/strawberry-banana-nutella-panini/>



## Green Chile Steak Melt Panini

*If you ever find yourself with leftover steak on hand (or feel like quickly grilling some New York strip), I highly recommend making these southwestern-inspired sandwiches, with caramelized onions, green chiles and a spicy chipotle mayonnaise.*

### ||| ingredients

#### Caramelized Onions:

- 1 tbsp extra virgin olive oil
- 3 medium yellow onions
- Salt and black pepper

#### Chipotle Mayonnaise:

- 1/2 cup mayonnaise
- 1 tbsp finely chopped chives
- 1 chipotle in adobo sauce
- 1 1/2 tsp adobo sauce
- 1 tsp lemon juice
- Kosher salt and pepper

#### Panini:

- 1 lb New York strip steak
- Kosher salt and pepper
- 1 tbsp extra virgin olive oil
- 1 ciabatta loaf or baguette, cut into 4 sections
- 8 slices Monterey Jack cheese
- 1 7-oz can whole roasted green chiles, chopped

*Makes 4 panini*

### ||| directions

#### To make the Caramelized Onions:

Heat the olive oil in a large skillet over medium heat. Add the onions and cook for 10 minutes, stirring occasionally.

Reduce the heat. Season with salt and pepper and continue to cook, stirring often to prevent scorching, until the onions are soft, deep brown in color and caramelized, another 40 to 50 minutes.

#### To make the Chipotle Mayonnaise:

Combine all of the ingredients together in a food processor or blender. Season with salt and pepper to taste. Chill until you are ready to serve.

#### To make the Panini:

Season the steak generously with salt and pepper.

Heat a skillet or grill pan over moderately high heat. Once it's hot, add olive oil to the pan, then the steak. Grill the steak, turning every few minutes, until it's cooked to your preferred doneness. For medium, I cook it until my instant read thermometer reads 137°F.

Let the steak rest on a cutting board for 10 minutes, then slice it crosswise into thin slices.

Preheat the panini grill to medium high heat.

(continued on page 9)

## Green Chile Steak Melt Panini, continued

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(continued from page 8)

Halve each piece of bread lengthwise to create top and bottom halves.

*For each sandwich:* Spread about a tablespoon of mayonnaise inside each half of bread. On the bottom half, add a slice of cheese, steak, onions, chiles and a second slice of cheese. Close the sandwich with the other half of bread, mayonnaise side down.

Grill the panini until the cheese is melted, about 4 to 5 minutes. Cut in half and serve immediately.

Original post ~ 10/17/11: <http://paninihappy.com/green-chile-steak-melt-panini/>





## Grilled Peach Salad with Pecans, Blue Cheese and Honey Balsamic Syrup

*Salads, I've finally realized, hold more possibilities than just convenient leafy receptacles for all the items I'm looking to clear from the refrigerator crisper.*

### ||| ingredients

- 1/2 cup chopped pecans
- 1/2 cup honey
- 1/4 cup balsamic vinegar
- 1/4 tsp dried thyme
- 1/8 tsp black pepper
- Pinch kosher salt
- 2 tbsp melted butter
- 3 peaches, halved and pitted
- 5 oz baby arugula
- 2 ozs blue cheese, crumbled

*Makes 6 servings*

### ||| directions

Preheat an oven or toaster oven to 350°F. Spread the pecans on a baking sheet and toast in the oven for 4-6 minutes until they are aromatic. Set them aside to cool.

In a small saucepan, heat the honey, balsamic vinegar, thyme, black pepper and salt over medium heat. Stir to dissolve the honey and bring the mixture to a boil. Reduce the heat to medium-low and simmer, stirring occasionally, until the mixture is slightly thickened and syrupy, about 10 minutes. Remove from the heat and let the honey balsamic syrup cool a bit – it will continue to thicken as it cools.

Preheat the panini grill to high heat.

Brush a little melted butter on the cut sides of the peaches. Place the peaches on the grill, cut side down. Close the lid so that the upper grates are hovering just above the peaches or just very lightly touching them. Grill the peaches until they are softened and grill marks appear, about 4 to 5 minutes.

Arrange the peaches cut side up over a bed of arugula on a serving platter. Top with toasted pecans and blue cheese and drizzle with honey balsamic syrup.

Original post ~ 8/14/11: <http://paninihappy.com/grilled-peach-salad-with-toasted-pecans-blue-cheese-and-honey-balsamic-syrup/>



# Grilled Ratatouille Panini

*It's not usually my style to wrap up my food in little bows, but I make an exception for a few practical reasons. Not only do these panini taste even better once the flavors of the grilled summer vegetables, fresh mozzarella and pesto have had the chance to mix and mingle a bit, but they're also a little on the tall side and can benefit from some harnessing.*

## ||| ingredients

- 2 tbsp olive oil
- 2 zucchini, sliced crosswise into ½-inch thick slices
- 1 medium eggplant, sliced crosswise into ½-inch thick slices
- 1/2 small red onion, sliced crosswise into ½-inch thick slices
- Salt and freshly ground black pepper
- 1 French baguette, divided into 4 pieces (or 4 demi-baguettes)
- 1/2 cup basil pesto (either store-bought or homemade)
- 8 oz fresh water-packed mozzarella cheese, drained, sliced
- 2 tomatoes, sliced
- 1/2 cup roasted red peppers

*Makes 4 panini*

## ||| directions

Preheat the panini grill to medium-high heat.

Drizzle olive oil over the vegetables and sprinkle with salt and pepper. Working in batches, place the vegetables on the grill, seasoned side down. Drizzle more olive oil on top and sprinkle more salt and pepper. Close the lid, with the grates making contact with the vegetables without actually pressing them. Grill the vegetables for 4-6 minutes until they're tender, with grill marks.

Split the baguettes in half lengthwise and grill them for about 5 minutes until they're toasted, with grill marks.

*For each sandwich:* Spread each grilled baguette half with pesto. On the bottom half, add eggplant, zucchini, onion, tomato, mozzarella and roasted red peppers. Close the sandwich with the top baguette half.

You can either serve the panini immediately or, to allow the flavors to meld together more, wrap them up and refrigerate for a few hours.

*Adapted from Giada De Laurentiis' [Grilled Vegetable Panini recipe](#) on FoodNetwork.com*

Original post ~ 7/12/11: <http://paninihappy.com/grilled-ratatouille-panini-pesto-giveaway/>



## Turkey Reuben Panini

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A turkey Reuben – also known as a Rachel or a California Reuben – substitutes turkey and cole slaw in place of beef and sauerkraut. To bring in even more Thanksgiving flavor, I made a cranberry Russian dressing and tossed it with cabbage to make a very pink and zesty cole slaw.

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### ||| ingredients

#### Cranberry Russian Dressing:

- 1/3 cup mayonnaise
- 2 tbsp cranberry sauce (I used whole berry)
- 2 tsp freshly grated horseradish
- 1 tsp Worcestershire sauce
- Kosher salt and black pepper, to taste

#### Panini:

- 2 cups shredded green cabbage or packaged cole slaw
- 8 slices rye bread
- 8 slices Swiss cheese
- 3/4 lb carved turkey, thinly sliced (I think thigh meat is best)
- 2 tbsp melted butter

*Serves 4*

### ||| directions

#### To make the Cranberry Russian Dressing:

Whisk together the mayonnaise, cranberry sauce, horseradish and Worcestershire sauce in a small bowl. Season with salt and pepper to taste. It will be rather pink!

#### To make the panini:

Preheat the panini grill to medium high heat.

In a medium bowl, toss the cabbage with the Cranberry Russian Dressing.

*For each sandwich:* Lay one slice of cheese on a slice of bread. Add a thin layer of turkey, a few spoonfuls of the dressed cabbage, another thin layer of turkey and a second slice of cheese. Close the sandwich with a second slice of bread. Brush a little melted butter on top.

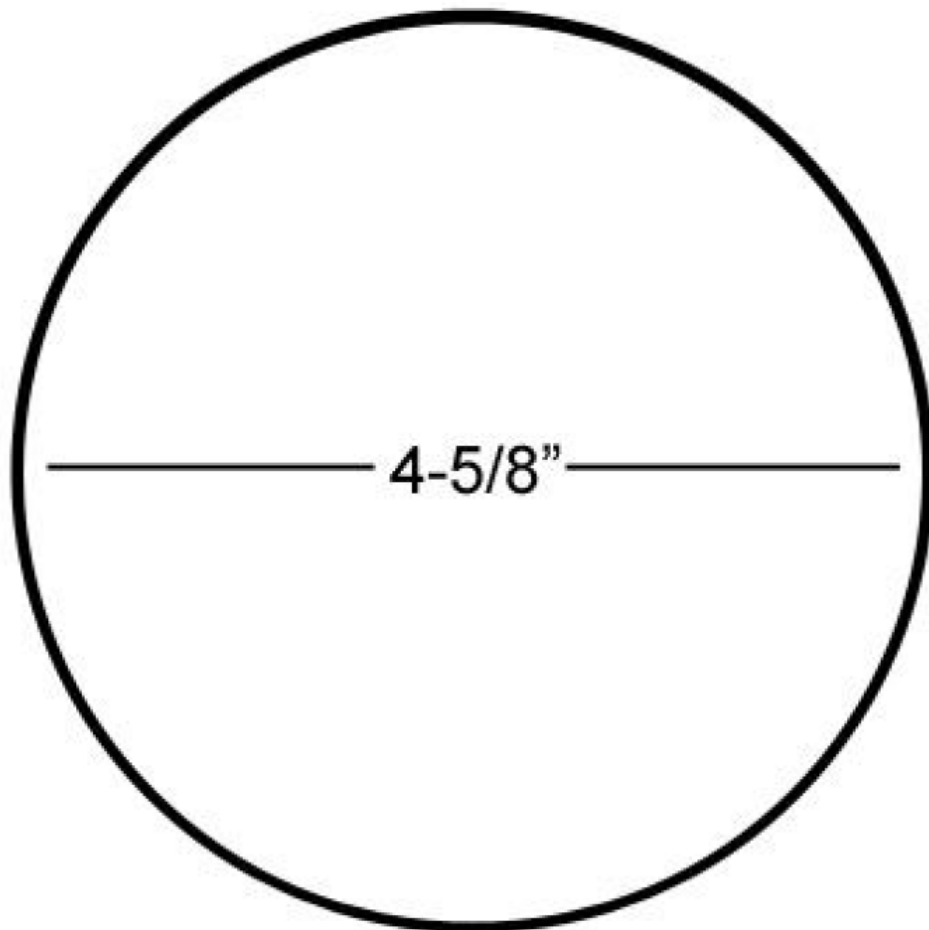
Grill until the cheese is melted and the bread is toasted, about 4 minutes. Serve immediately.

Original post ~ 11/23/11: <http://paninihappy.com/thanksgiving-turkey-reuben/>



# Make Your Own Ice Cream Cones On the Panini Press

## *Cone Mold Template*



1. Cut out the circle.
2. Trace onto cardstock-weight paper.
3. Fold into a cone shape and tape in place.

# panini ||| happy

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