Chef Maxine Borcherding Oregon Culinary Institute

Recipes for Portland Nursery 2007 Apple Festival

Apple and Brie Panini (makes 4 sandwiches)

12 slices premium bacon (preferably applewood smoked)

3 T unsalted butter softened

1 large Golden Delicious apple, peel on, cored and sliced thin Dijon mustard

1 large focaccia cut into 4 pieces and sliced horizontally in half, or 4 ciabbata rolls sliced

1 lb brie, rind trimmed and sliced into 16 pieces

2 T olive oil

Cook the bacon until crisp and transfer to paper towels to drain.

Melt 1 T of the butter in a medium skillet over medium-high heat. Add the apple slices and sauté about 4 min. Remove from the heat.

Spread mustard on the cut side of the bread. For each sandwich layer 2 slices of cheese, 4 or 5 apple slices, 3 slices of bacon, 2 more slices of cheese, and the top piece of bread. Press lightly to compact the sandwiches.

If you are using a Panini grill, brush the sandwiches with the softened butter and grill until the cheese is melted and the bread is golden.

If you do not have a Panini grill, melt 1 T each of butter and olive oil in 2 large skillets. Add 2 sandwiches to each skillet. When the bottoms are browned, turn and sandwiches and repeat on the second side, pressing down occasionally with a spatula to keep the sandwich compact.

Slice each sandwich in half and serve.