

Stuffed Sandwich w/ Honey Ham & Mango



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 6

1 large loaf focaccia or chabatta bread

Dijon mustard

2c Major Grey's Mango Chutney (can be found at most Indian and Mediterranean markets)

1 pound honey glazed ham, sliced

8oz Jarlsburg cheese, grated

1 small onion, thinly sliced

8 slices bacon, cooked crispy

3oz arugula (or your favorite lettuce)

Cut bread in half diagonally. Spread a thick coating of Dijon mustard on the bottom half of bread loaf. Top with 1c mango chutney and spread remaining mango chutney on top half of bread.

Arrange ham on bottom half of bread and arrange grated cheese on top half of bread, pressing into chutney to keep from falling off the sandwich. Top ham with sliced onion, bacon and arugula.

Put both bread half together, wrap in heavy~duty foil and keep in cooler. If you are at an event that has a grill, place foil wrapped sandwich on medium~low heat and grill sandwich about 5 minutes each side to heat and melt cheese.

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Debbie Spangler ~ Certified Personal Chef

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