

Shilly Shally Roast Beef Sandwich Ingredients

- Focaccia Roll brushed with olive oil and ground black pepper and put under the broiler to crisp up
- Roast Beef (the rarer the better, in my opinion)
- Provolone Cheese
- Bacon cooked to your desired doneness
- Fresh Red Bell Pepper, sliced
- Chopped grilled onions (Lawry's season salt, garlic powder and pepper to taste)
- Fresh Spinach
- Mustard if desired

created by Sara and Dan Price

Grilled Peanut Butter And Jelly Sandwich With Brie

- 4 slices of multigrain bread
- 2 to 4 TBS peanut butter
- 1 to 2 TBS jam or jelly
- Brie cheese
- cooking spray or butter

Spread a layer of peanut butter on two slices of bread. I used about 1 tablespoon per slice, but feel free to add more. Spread a layer of jam or jelly on top. I used about 1/2 tablespoon of jam per slice. Cut several slices of Brie that are about 1/8 to 1/4 inch thick. Trim off the rind. Using your fingers, spread out the Brie, and lay it on top of the jam. Add enough Brie to cover the slice of bread. Top with the other slice of bread, and spray the outside of the sandwich with cooking spray.

Using a grill pan or a skillet, toast both sides of the sandwich for about 2 minutes, until the bread is browned and the cheese melts.

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