

## Grilled Four-Cheese Sandwich With Tomato, Avocado and Bacon

8 microwave bacon slices  
2 large tomatoes, each cut into 4 slices  
1/4 tsp. salt  
1/4 tsp. pepper  
1 large avocado, cut into 8 slices  
1 T. rice vinegar  
1/4 c. butter, softened  
1 tsp. parmesan cheese, grated  
2 T. mayonnaise  
8 sourdough bread slices  
4 oz. sharp cheddar cheese, sliced  
4 oz. Monterey Jack cheese, sliced  
4 oz. white cheddar cheese, sliced  
1/4 c. Thousand Island dressing

1. Cook bacon per package directions; drain and set aside.
  2. Sprinkle tomatoes evenly with salt and pepper; sprinkle avocado with vinegar. Stir together butter and parmesan cheese. Set aside.
  3. Spread mayonnaise on 1 side of 4 bread slices; layer each with 1 sharp cheddar cheese slice, 1 tomato slice, 2 avocado slices, 2 bacon slices, 1 Monterey Jack cheese slice, 1 tomato slice, and 1 white cheddar cheese slice. Spread remaining 4 bread slices with dressing; place on top of sandwich with dressing side down.
  4. Spread half of butter mixture evenly on 1 side of sandwiches. Cook 2 sandwiches, buttered side down, in a hot nonstick skillet or griddle over medium heat 2 to 3 minutes. Spread remaining butter mixture evenly on ungrilled sides of sandwiches; turn and cook 2 to 3 minutes. Repeat procedure with remaining sandwiches.
- NOTE: 1/2 cup guacamole may be substituted for avocado and rice vinegar.

## Hot Slaw

6 slices bacon  
1 large onion, chopped  
1 medium green bell pepper, chopped  
1 large head green cabbage, shredded  
4 T. chili pepper  
Kosher salt  
1-10-oz. can Rotel tomatoes

In a large skillet, cook bacon until crisp. Drain on paper towels. Crumble and set aside.

Cook onions and bell peppers in bacon fat until limp. Add shredded cabbage and cook until limp, but not soft. (3-5 minutes) Add chili powder and salt to taste. Add tomatoes and simmer until warmed through. Slaw should be slightly crisp.

## Hawaiian Honey Burgers

1/2 c. honey  
1/4 tsp. ground cinnamon  
1/4 tsp. paprika  
1/4 tsp. curry powder  
1/8 tsp. ground ginger  
1/8 tsp. ground nutmeg  
2 pounds ground beef  
1/4 c. soy sauce  
1 can (23 oz.) sliced pineapple, drained  
8 hamburger buns, split and toasted  
Lettuce leaves, optional

In a bowl, combine the first six ingredients. Crumble beef over mixture; mix well. Shape into eight 3/4-inch-thick patties. Grill the burgers, uncovered, over medium-hot heat for 3 minutes on each side. Brush with soy sauce. Continue grilling for 4-6 minutes or until juices run clear, basting and turning several times. During the last 4 minutes, grill the pineapple slices until browned, turning once. Serve burgers and pineapple on buns with lettuce, if desired.

## Sesame Chicken (or Salmon) Excellent Marinade!

2 large boneless, skinless chicken breasts  
(or salmon steaks)  
1/8 c. sesame seed  
2 T. sesame oil  
1/4 c. soy sauce  
1 T. hoisin sauce  
1/4 c. brown sugar  
1 tsp. minced fresh ginger  
1/4 tsp. pepper  
2 cloves garlic—minced or pressed  
4 whole green onions—thinly sliced

In a small skillet, combine sesame seed and oil; cook over medium-low heat, stirring occasionally, just until seeds are golden, about 2 minutes. Let cool a few minutes. Stir in soy sauce, sugar, ginger, pepper, garlic and half the green onions. Mix in chicken (or salmon). Marinate in refrigerator overnight. Grill the next day.

## Grilled Cheese on the Grill

Cook several strips of bacon. Slice cheese and tomatoes. Lightly butter one side of each of two pieces of bread. Lay bread slices, buttered both sides down, on a plate. Top both with cheese and add tomatoes to one. Place bread on the grill, buttered side down; cover. Grill until the cheese has melted, about two minutes. Remove sandwich halves from grill. Add the bacon. Season with salt and pepper. Put sandwich halves together.