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# Country Ham and Peach Panini

*The Essential Southern Living Cookbook*

Servings: 4

Start to Finish Time: 20 minutes

*These panini are best with very thinly sliced ham, not thick ham steaks. Ask your deli to slice the ham thinly, or look for a packet of center- and end-cut slices, which tend to be small.*

**8 ciabatta bread slices (or any firm white bread)**

**4 teaspoons coarse-grain Dijon mustard**

**freshly ground black pepper**

**4 (one ounce) fontina cheese slices**

**4 ounces thinly sliced country ham, prosciutto, or Serrano ham**

**2 medium (3/4 pounds total) peaches, unpeeled and sliced**

**4 teaspoons honey (optional)**

**1 tablespoon extra-virgin olive oil**

Spread each of four bread slices with one teaspoon of mustard. Sprinkle with the desired amount of pepper. Layer with cheese, ham, peaches and, if desired, honey. Top with the remaining bread slices. Press together gently. Brush the sandwiches with olive oil.

Cook the sandwiches, in batches, in a preheated nonstick grill pan over medium heat for 3 to 4 minutes on each side. (Or use a preheated panini press; cook for 3 to 4 minutes, until golden and the cheese is melted.)

Serve immediately.

## Sandwiches

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*Per Serving (excluding unknown items): 161 Calories; 12g Fat (67.2% calories from fat); 8g Protein; 6g Carbohydrate; 1g Dietary Fiber; 33mg Cholesterol; 227mg Sodium. Exchanges: 1 Lean Meat; 1/2 Fruit; 1 1/2 Fat.*