

## GUASTELLO'S VILLAGE MARKET

# Grilled Fontina, Mushroom, and Sage Sandwiches

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Serves 4

### Ingredients

3 tablespoons butter, 2 melted  
1/2 pound mushrooms, cut into thin slices  
1/4 teaspoon salt  
1/8 teaspoon fresh-ground black pepper  
4 teaspoons chopped fresh sage, or 1 1/4 teaspoons dried sage  
8 slices from a large round loaf of country-style bread, or other bread  
1/2 pound fontina, grated (about 2 cups)

### Instructions

In a large nonstick frying pan, heat 1 tablespoon of the butter over moderate heat. Add the mushrooms, salt, pepper, and dried sage, if using, and cook, stirring frequently, until golden brown, about 5 minutes. Stir in the fresh sage, if using. Put the mushrooms in a bowl and wipe out the pan.

Using a pastry brush, coat one side of 4 slices of the bread with half of the melted butter. Put them, buttered side down, on a work surface. Top the bread with the cheese and then the mushrooms. Cover with the remaining 4 slices of bread; brush the tops with the remaining melted butter.

Heat the frying pan over moderately low heat. Add the sandwiches and cook, turning once, until golden, about 2 minutes per side.

***Credit: foodandwine.com***