



WISCONSIN CHEESE PRESENTS

FAVORITE FOODS WITH CHEF *Michael Symon*

EPISODE
2

Gourmet Grilled Ham & Cheese with Wisconsin Swiss

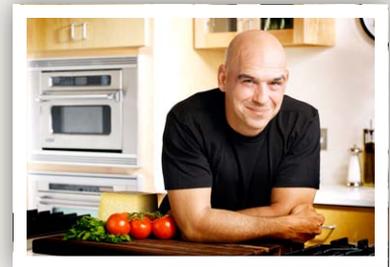


EPISODE 2

Gourmet Grilled Ham & Cheese with Wisconsin Swiss

BY CHEF MICHAEL SYMON

A dish stemming from a childhood tradition, Chef Michael Symon presents a sandwich that is delicious whether served as breakfast, lunch, or light dinner fare. Pleasantly rich Wisconsin Swiss stacks up with egg, prosciutto, soppressata, and pepper relish to reveal a sandwich with bite.



ABOUT THE CHEF

Chef Michael Symon graduated from the Culinary Institute of America in Hyde Park, New York in 1990. He is a restaurant owner, chef, author, and TV personality. He has garnered countless accolades over the years, among them the renowned title of "Iron Chef" in 2007 and the James Beard Foundation award in 2009.



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sugar and bring to boil over high heat. Lower heat and simmer, uncovered, 30 minutes.

Mix flour and water to form smooth paste. Whisk into simmering puree and return mixture to simmer. Cook for 20-30 minutes, stirring regularly, until sauce is very thick. Cool sauce, pour into nonreactive container and refrigerate. Can be refrigerated for up to 1 month. Makes about 3 cups. Delicious on sandwiches and grilled meats.

Make the sandwich: Have all ingredients assembled so you can work quickly. Heat nonstick sauté pan over low and fry the soppressata until just crisped and some fat is rendered, about 2 minutes per side. Remove to plate. In same pan, fry egg, seasoned with salt and pepper, sunny-side-up. While egg is frying, drain onion and dry. Reserve fried egg. Layer prosciutto, reserved soppressata, onions and Swiss cheese on one slice of bread. Top with remaining slice of bread. Melt butter in hot pan and add sandwich, pressing down on sandwich. When bread is toasted on bottom side, turn over to grill other side, pressing down. Remove sandwich and place on cutting board. Remove top bread and layer basil leaves, Shasha sauce and fried egg over sandwich. Replace top and cut sandwich in half to serve.

COOKING DIRECTIONS

Make the Shasha sauce: Slice tops off peppers and discard. Roughly chop peppers and place in food processor. Add garlic, mustard and vinegar to processor and puree with peppers. Pour puree into nonreactive saucepan, add

No. of Servings: 1

INGREDIENTS

For the Shasha sauce:

(Recipe from Michael Symon's *Live to Cook*, page 138)

- 12 hot banana peppers
- 4 cloves garlic
- 1 cup yellow mustard
- 1 cup white wine vinegar
- 3/4 cup sugar
- 1/3 cup all-purpose flour
- 1/2 cup water

For the sandwich:

- 4 to 6 thin slices (about 4 ounces) soppressata (Italian dry-cured salami)
- 1 egg
- Salt and cracked black pepper
- 2 thin slices prosciutto
- 2 paper-thin slices red onion, soaked in ice water 2 minutes
- 4 thin slices Wisconsin Swiss cheese
- 2 thick slices sourdough bread or other bread of your choosing
- 1 tablespoon butter for grilling sandwich
- 4-6 large basil leaves
- 2 tablespoons Shasha sauce



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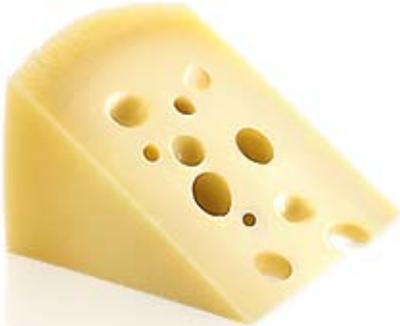
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FEATURED CHEESE

Wisconsin Swiss



No, the moon is not made out of Swiss cheese. However, its surface does bear a striking resemblance to that of this crater-filled, ivory-white cheese. The tradition of making Swiss cheese in 200-pound wheels began in the Middle Ages when cheesemakers were taxed on the number of pieces they produced rather than total weight. Wisconsin cheesemakers carry on this tradition today as they continue to produce excellent cheese with perfectly formed eyes.

FLAVOR: Mellow, buttery, and nutty.

GOES WELL WITH: Crackers, apples, pears, grapes, figs, honey, pistachios, and olives.

LIKES THESE DRINKS: Cabernet Sauvignon, Lager, Merlot, Pale Ale, Pinot Gris, and Weiss Beer.