

Cooking Corner Tips To Help You

The Hero Gets A Makeover

(NAPSA)—For years, hungry adults and children alike have turned to the always-satisfying “hero” sandwich to quench their yearnings. But every now and then, even this beloved favorite could benefit from a face-lift. While the main ingredients of the sandwich may stay relatively the same, getting creative with condiments can help return the hero to super status.

For a break from standard sandwich fare, try an Apricot-Dijon Ham Griller, featuring the SAVORY HONEY variety from GREY POUPON. The subtle notes of honey accent the ham’s flavor, while hints of coriander, paprika and turmeric provide a surprisingly savory element, which complements the fresh, fruity flavors of pear slices and apricot preserves.

Apricot-Dijon Ham Griller

Prep: 5 min.

Total: 11 min.

- 2 slices sourdough bread
- 1½ tsp. GREY POUPON Savory Honey Mustard
- 1 Tbsp. apricot preserves
- 6 slices OSCAR MAYER Deli Fresh Shaved Virginia Brand Ham
- 4 thin pear slices
- 1 KRAFT DELI FRESH Swiss Cheese Slice
- 2 tsp. butter, softened

SPREAD 1 bread slice with mustard; spread remaining bread slice with preserves. Fill bread slices with ham, pears and cheese.



The Apricot-Dijon Ham Griller puts a delicious spin on an American favorite.

SPREAD outside of sandwich with butter.

COOK in skillet on medium heat 3 min. on each side or until golden brown on both sides.

Makes 1 serving.

Serving Suggestion: Serve with a side salad and piece of fresh fruit to round out the meal.

Substitute: Substitute thin pineapple or apple slices for the pears.

Packed with gourmet spices, the mustards of GREY POUPON can enhance your sandwiches by adding the distinct and bold flavors you desire. A true hero ingredient, these mustards can single-handedly take your food from ordinary to extraordinary. Condiments such as these are an essential and affordable way to transform mealtime routines into gourmet treasures.

For more tips on turning ordinary meals into prime-time play-ers, visit www.greypoupon.com.