

FREE RECIPE FROM A TASTE OF WYOMING



FARCOUNTRY  
PRESS

1 tablespoon canola oil  
¼ cup shredded Parmesan  
cheese  
2 slices sourdough bread  
2 slices Monterey Jack cheese  
4 slices smoked turkey breast  
1 tablespoon chopped red onion  
1 tablespoon chopped  
green bell pepper  
¼ cup Thousand Island  
salad dressing

Makes 1 sandwich

## Parmesan-Crusted Turkey Sandwich

YELLOWSTONE NATIONAL PARK EXECUTIVE SOUS CHEF MIKE DEAN

Lightly oil a nonstick pan or griddle and heat over low heat. Sprinkle the shredded Parmesan directly into the pan or griddle, covering an area equal in size to the two bread slices placed side by side.

Place the bread into the pan. Place the two slices of Monterey Jack cheese on one slice of bread, and place the turkey slices on the other slice of bread.

Sprinkle the onion and green pepper evenly over the turkey, top with the dressing, then place the bread slice with Monterey Jack cheese on top. Continue cooking over low heat until the cheese is melted and the sandwich is warmed through. Cut in half and serve.