

## *Shortcut Turkey Parmesan Sandwich*

**DELI SMOKED TURKEY SLICES**  
**2 SLICES OF THICK SLICED LOAF**  
**BREAD**  
**MARINATED MUSHROOMS**

**SLICED OR SHREDDED MOZZERELLA**  
**PIZZA SAUCE OR MARINERA**  
**GRATED PARMESEAN (OPTIONAL)**

Butter pieces of bread evenly. Flip bread butter side down and on one side put a generous amount of marinera (or other Italian sauce). Put turkey slices on top of sauce. Put cheese on the other piece of bread (cheese doesn't go on buttered side. Put slices of prepared bread into a non-greased non-stick fry pan butter side down. Cut up a few of the marinated mushrooms and let them heat in the exposed surfaces of your pan. Cook the sandwich on a medium temperature until the bottom (buttered) side is golden brown. Take skillet off heat. Put mushrooms on sandwich and close. Cut sandwich diagonally creating two sandwich pieces shaped like triangles. Serves One. This is a delicious HOT sandwich that reminds me of a shortcut Chicken parmesan.

## *Grilled PB & J Sandwich*

**JEFF CREAMY PEANUT BUTTER**  
**2 SLICES OF THICK SLICED LOAF**  
**BREAD**

**GRAPE OR STRAWBERRY JAM**  
**ROOM TEMP. SALTED BUTTER**

Butter pieces of bread evenly. Flip bread butter side down and on one non buttered side put a generous amount of creamy peanut butter. On the other non-buttered side of bread with a spoon spread it with jam. JAM WORKS BEST INSTEAD OF JELLY for this sandwich. Jam is easier to spread as well. Place both pieces butter side down in a non-stick pre-heated skillet on medium heat. Cook sandwich on a medium temperature until the bottom (buttered) side is golden brown. Take skillet off heat. Put peanut butter side down on top of jam side and ENJOY!