

Cheese Delights - Broiled Open-Faced Tomato and Cheese Sandwich

Yield: 2 to 4 Servings Author: Deep South Dish

An open-faced, broiled tomato and cheese sandwich with bacon and fresh basil.

INGREDIENTS

- 4 slices bacon, slightly precooked in microwave or skillet
- 4 standard slices bread (white, wheat)
- 2 tablespoons butter, melted
- 8 thin slices cheese (American, Cheddar, Provolone, Swiss, Mozzarella), divided
- 1 large tomato, sliced thick
- Salt and pepper to taste
- Fresh basil, chopped

INSTRUCTIONS

1. Prepare bacon by precooking slightly in a skillet or the microwave if desired, set aside.
2. Preheat broiler. Place bread on a broiler safe pan. Brush bread with melted butter and place under broiler until lightly toasted. Remove, turn, brush with additional butter and return to oven to toast other side.
3. Remove and top each slice of bread with a slice of cheese and a slice of tomato. Season with salt, pepper and basil.
4. Cut each slice of bacon in half and distribute among each sandwich. Broil until bacon is beginning to crisp, remove and turn over and return to broiler until bacon is crisped up.
5. Remove, top with another slice of cheese and return to broiler just until cheese is melted. Serve immediately.

NOTES

To serve as an appetizer, slice each sandwich into quarters or into three strips per sandwich.

Arrange on platter. May also skip the toasting and substitute mayonnaise or cream cheese on the bread.