



ham, gruyère, and focaccia sammies

SERVES 4 TIME ABOUT 20 MINUTES

This sandwich always gets my mouth watering: beautiful salty ham sliced super-thin, layered on with lots of love, then goosed up with some briny cornichon relish and spicy Dijon mustard, all squished and bound together with melty, cheesy wonderfulness. THAT'S a great sandwich. It makes me smile just thinking about it.

MISE EN PLACE

1/2 cup cornichons,
coarsely chopped
1/4 cup Dijon mustard
1/4 cup mayo

1/2 recipe Focaccia (page
174), cut into 3 x 5-inch
rectangles, each
rectangle cut in half
equatorially through
the bready middle (you
should have 4 rectangles,
each with a top and
bottom)

1/2 pound Gruyère cheese,
sliced
1/2 pound ham, thinly sliced

ANNE-NOTATION My homemade focaccia is perfect for this, but of course pick your battles. Store-bought is okay.

- 1 Preheat the broiler.
- 2 In a small bowl, combine the cornichons, Dijon mustard, and mayo. Spread the inside of each piece of the focaccia with the cornichon mixture. Be sure each piece is evenly coated.
- 3 Lay 2 pieces of Gruyère on each piece of focaccia. Transfer to a baking sheet and place under the broiler. Cook until the cheese gets really nice and melty, 4 to 5 minutes total.

- 4 Remove from the broiler and crinkle 2 pieces of ham on the bottom half of each piece of focaccia in a fluffy, even layer. Return the sammies to the broiler for another minute, or until the ham is warm but not crusty.
- 5 Remove the sammies from the oven, place the tops on the bottoms, and press firmly to secure. Cut in half on the bias and serve hot.

*a new level in the ham
and cheese department!*