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## Grilled Fig and Pig Sandwich

**Yield: 4 Sandwiches**

**Ingredients:**

- 8 slices of hearty bread (sourdough, ciabatta, or buttermilk bread)
- 8 slices Gruyere cheese
- 12 thin slices of good quality ham
- ½ cup fig jam (store bought or homemade)
- ¼ pound of butter

**Instructions:**

1. Heat the Wolf Gourmet Countertop Griddle to 375 degrees.
2. Spread the fig jam on all 8 pieces of the bread. Then place 2 slices of Gruyere cheese on 4 pieces of the bread.
3. Roll up the ham slices. Then lay 3 slices of ham on the bread with the cheese on them. Add ham to all the bread with cheese on it. Then put the other piece of bread on top of the rolled ham slices. Press the sandwiches down, to compress the ham a bit and hold the sandwich together.
4. Put a couple of tablespoons of butter on the griddle and let it melt. Then put the assembled sandwiches on the griddle. Place the griddle top, on the sandwiches to weigh them down. (This will help with the melting of the cheese and will create a better crust)
5. After 4-6 minutes take the griddle top off the sandwiches and turn them over with a spatula. Add a couple more tablespoons of butter on the griddle around the sandwiches. Once again lay the Griddle top back onto the sandwiches and let them cook for 3-5 minutes longer.
6. After the 3-5 minutes are up, remove the griddle top and take the sandwiches off the griddle. Put the sandwiches on a cutting board to cut and serve. Enjoy!