



EMILY G'S™
JAM OF LOVE

Prosciutto Panini with Fig Pomegranate Jam

This prosciutto panini with **Emily G's Fig Pomegranate Jam** is a great option for a quick lunch or for snack. The combination of the peppery arugula, the semi-soft gentle buttery and nutty flavor of the fontina & the delicate, salty taste from the prosciutto.

Ingredients

- 4 crusty rolls or 8 slices crusty bread
- Slices of fontina cheese
- 1 cup arugula leaves, loosely packed
- 8 slices prosciutto or Ham of your choice
- 4 T. **Emily G's Fig Pomegranate Jam**

Instructions

1. Preheat a panini grill or a heavy bottomed pan over medium heat.
2. Build 4 paninis: spread roll or bread about 1 1/2 T of **Emily G's Fig Pomegranate Jam**, then place a slice of fontina cheese, then top with a few leaves of arugula and 2 slices of prosciutto for each sandwich.
3. Place panini in sandwich press or onto hot, heavy bottomed pan. (If using a pan, top with another heavy skillet or a brick wrapped in foil to press sandwiches.
4. Press sandwiches until crisp on both sides, 2 to 3 minutes on each side.