



CRABBY PATTY

4 slices Heinen's Artisan Italian Round
1 tbsp. cracked black pepper
1 tbsp. butter, extra for spreading
2 slices Muenster cheese, halved
2 slices Monterey Jack cheese, halved
1/4 cup flaked white or blue crabmeat, fresh and/or canned
2 thin slices red onion

Sauté pepper in 1 tablespoon butter in skillet. Butter each slice of bread on one side. Place 2 bread slices, buttered side down, on top of pepper in skillet. On each slice of bread, layer 1/2 slice Muenster cheese, 1/2 slice Monterey Jack cheese, 2 tablespoons crabmeat, and half of the onions. Top each with remaining 1/2 slice Muenster cheese, 1/2 slice Monterey Jack cheese and bread, buttered side up. Grill over medium-low heat, turning carefully, until golden brown.

Makes 2 servings