

Sadler's Smokehouse Panini

INGREDIENTS

12 slices Sadlers Smokehouse Brisket
8 slices country style bread, ½ inch thick
¼ cup olive oil for brushing
½ cup barbeque sauce
1 package coleslaw mix
½ cup coleslaw dressing

Servings: 4 **Prep Time: 15 minutes** **Total Time: 30 minutes**

DIRECTIONS

Preheat an electric panini maker, according to the manufacturer's instructions. Brush 1 side of each bread slice with olive oil. Lay the 4 slices, oiled side down, on a clean work surface. Place 4 slices of Sadlers Smokehouse Brisket onto each slice of bread, spread barbeque sauce over the brisket, and top with slaw mixture. Place tops of bread on oiled side up. Place each sandwich on the preheated panini maker and cook according to the manufacturer's instructions until the bread is golden, about 3 to 5 minutes.

*This sandwich can be grilled on a griddle or in a skillet.

