



**WATCH THE GRILL SERGEANTS EVERY MONDAY  
AT NOON EST**

## **"Grilled Spinach and Salmon Sandwich"**

<b>2 slices</b>	<b>bread of choice</b>
	<b>clarified butter</b>
<b>2 slices</b>	<b>pepper jack cheese</b>
<b>4 oz</b>	<b>salmon, fresh filet</b>
<b>1/2 cup</b>	<b>fresh spinach</b>
<b>chopped</b>	<b>fresh garlic, chopped</b>
	<b>dill</b>
	<b>olive oil</b>

**In small skillet, heat olive oil and pan-fry salmon filet. In another skillet, heat 2 tbsp olive oil and sauté spinach. Add garlic and dill to spinach to taste. Butter bread and lay buttered side down in pan. Place cheese on each side slice of bread. Place salmon on one half and spinach on the other. Close sandwich and grill in skillet until cheese melts.**