

# Grilled Cheese Sandwich with Tomato/Basil Dipping Sauce

YIELD: 4 servings

8 slices good Italian bread, such as Ciabatta or Pugliese  
16 slices fontina cheese  
4 tablespoons prepared pesto sauce  
2 tablespoons butter, softened  
4 cups **Costantino's Kitchen Tomato/Basil Pasta Sauce**, heated

Preheat skillet or griddle over medium heat. Generously butter one side of a slice of bread. Place bread butter-side-down onto skillet bottom and add cheese. For the second slice of bread, spread pesto on one side and butter on the other. Place butter-side-up on top of sandwich. Grill until lightly browned and flip over; continue grilling until cheese is melted. Repeat with remaining sandwiches.

Cut in half diagonally and dip into pasta sauce.