

BAGEL SANDWICHES

(adapted from Real Simple, March 2011, page 50)

Avocado and Radish (to serve 2)

2 bagels (sesame suggested)
1 avocado
4 teaspoons fresh lemon juice
4 small radishes, slivered

In a small bowl, mash finely diced avocado the lemon juice, 1 teaspoon kosher salt, and ½ teaspoon black pepper. Split and toast the sesame bagels. Cut each half in halves. Spread bagels with the avocado mixture and top with the radishes. Serves 2.

Proscuitto, Tomato and Gruyere (to serve 2)

2 bagels (poppy seed suggested)
3 to 4 ounces sliced prosciutto
2 thin slices of a large red onion, quartered
1 small to medium tomato, sliced
Italian seasoning
4 slices Gruyere or Cheddar, sliced

Split two poppy seed bagels and lightly toast them. Cut each half in halves. Top each quarter with the prosciutto, onion, tomato, Italian seasoning and finally cheese. Broil until the cheese is melted and golden brown, 2 to 4 minutes. Sprinkle with ¼ teaspoon black pepper. Serves 2.