

## Picnic Hoagies with Chilled Grilled Peaches, Salami and Brie

A little preparation of grilling peaches in advance makes these impressive sandwiches a breeze to assemble. And, once made, they'll travel perfectly to take on a trip to the countryside - or just the back yard. Our recipe makes six larger sandwiches, but if you're feeding a crowd, they're also terrific cut into smaller two-bite sandwiches as appetizers.

**KITCHEN TIP:** Peaches that are still slightly firm work best when slicing and grilling in recipes like this one.

### Ingredients

- 8 peaches
- 2 rustic French baguette loaves
- 1 pound brie cheese
- 1 pound thinly-sliced salami
- 4 ounces gourmet baby salad greens

Prepare the grilled peaches in advance. Cut each peach in half and remove the pit. Then slice each half into 2-3 slices, creating slices no thicker than ½ inch thick. Grill the peaches over medium-high heat on both sides to create distinct grill marks. Remove from grill and refrigerate until needed.

To assemble the sandwiches, cut the loaves of bread in half lengthwise and arrange slices of the salami on bottom half of each loaf, shingling the slices evenly across the surface. Next, arrange the chilled grilled peach slices on top of the salami and top with slices of brie cheese. Top each with baby greens and place the remaining half of the baguette loaf on top. Cut each filled baguette into three equal sections and serve.

