

Grinder Sandwich



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Recipe by: Laura Vitale

Serves 4

Prep Time: 20 minutes

Cook Time: 20 minutes

Ingredients

- 4 Tbsp of Mayo
- 1 (or 2 depending on your preference) of Red Wine Vinegar
- 1 Tbsp of Pepperoncini Brine
- 1 Clove of Garlic, grated
- 3 to 4 Tbsp of Grated Parm or Pecorino
- Salt and Pepper to taste
- 1/2 head of Iceberg, finely shredded
- 1/2 Small Red Onion, thinly sliced
- Handful of Sliced Pepperoncini
- 1/4 cup of Marinated Artichokes, finely chopped
- 1/4 cup of Olive Salad or any pitted olive of choice, chopped
- 2 Tomatoes, sliced
- 1/4lb of Salami
- 1/4lb of Prosciutto
- 1/4lb of Ham
- 1/4lb of Provolone
- 4 Sub Rolls
- 4 Tbsp of Olive Oil and 2 cloves of garlic grated and mixed together
- Grated Pecorino or parm

1) Preheat your oven to 350 degrees, cut the rolls in half lengthwise, brush the garlic oil all over, then sprinkle with pecorino and pop them in the oven until golden brown, about 10 minutes, meanwhile, make the salad portion

2) In the bottom of a large bowl, add the mayo, vinegar, pepperoncini brine, garlic, pecorino, salt and pepper, whisk to combine, then add the lettuce, onion, artichokes and olives, set aside without tossing until you're ready to assemble the sandwiches.

3) Once the bread is ready, take the tops of the rolls and remove them to a plate and set aside, meanwhile to the bottom start layering with the meats and cheeses, pop them back into the oven for 5 to 10 minutes or until the cheese is melted and slightly brown and bubbly around the edges.

4) When they come out of the oven, toss the salad with the dressing, layer the sandwich with some tomato and salad and dig in right away!

