

## Game Day Hoagie Sandwich

Prep: 20 min. | Cook: 5 min. | Total: 25 min. | Serves 2

An Italian sub loaded with meats and cheese



### Ingredients:

- 1 cup Sir Kensington's Mayonnaise, 10 oz.
- 2 spears Murray's Garlic & Dill Pickle Spears, 12 oz.
- 1/4 cup Olympia Provisions Pickled Cauliflower, 9 oz.
- 2-3 spears Pacific Pickle Works Carrots Of Fire, 16 oz.
- 1/3 lb. Olympia Provisions Mortadella, 4 lb., thinly sliced
- 1/3 lb. Olympia Provisions Capicola, 2 lb., thinly sliced
- 1/2 pack Murray's Sliced Sopressata, 4 oz.
- 1/2 pack Murray's Sliced Genoa Salami, 4 oz.
- 1/4 lb. Buonatavola Provolone, sliced thin
- 1 cup Peppadews, 14.75 oz. + 2 Tbsp. Peppadew brine
- 1/2 Small head Iceberg lettuce
- 1/2 Small red onion, sliced into thin rounds
- 1 Small tomato, sliced thin
- 1 12-16" Sesame loaf or Italian hoagie roll
- 2 Tbsp. Murray's Barolo Red Wine Vinegar, 375 mL
- 2 Tbsp. Murray's Italian EVOO, 750 mL
- Freshly ground black pepper

### Directions:

1. Make a homemade giardiniera--a traditional Italian relish--by finely chopping the dill pickle spears, pickled cauliflower and pickled carrots to the size of a pea. Add all chopped vegetables to a small bowl and mix with the mayonnaise.
2. In another small bowl, whisk together the red wine vinegar, olive oil and cracked pepper.
3. Prep the vegetables by coring the iceberg lettuce and slicing it crosswise into thin shred-like wisps. Slice the red onion and tomato into thin rounds and chop the peppadews in half.
4. Slice the large Italian loaf in half lengthwise and generously spread the giardiniera may on the interior sides of each half, ensuring it reaches the edges.

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5. Begin to build the sandwich by first layering the meats--the mortadella, capicola, sopressata and genoa salami-- over the bottom slice of bread, followed by the slices of provolone.
6. Follow with the red onions and chopped peppadew peppers.
7. Carefully pile heaping handfuls of shredded lettuce overtop, followed by the slices of tomato.
8. Finish by drizzling the red wine vinaigrette over the composed sandwich, followed by the final slice of bread.
9. Cut into individuals portions and serve.