

## Tour Italia Sandwich

I figured I'd through you an easy recipe this month that burst with Italian flare and flavor. This is a version of the Italian sub, "kicked up a notch" as Emeril would say that I've been playing with recently. Try it, I'll bet you enjoy it.

8 slices	Sandwich Pepperoni
8 slices	Sweet or Hot Capicola
8 slices	Genoa Salami
4 slices	Italian bread or Ciabatta Bread
1 fresh	Mozzarella Ball
1 cup	Spring Mix Lettuce
¼ cup	Fresh Basil
1 oz	Balsamic Vinaigrette Dressing
½ cup	Roma Tomato chopped
½ cup	Calamata Olives Chopped



Heat a non stick medium size pan to medium. Toss your meats in the pan to heat up and get their juices flowing. Slice the mozzarella into ¼" thick slices. Toss the Spring Mix and basil with the dressing. Now you can do this Panini style or toasted bread. Whichever you choose, they are both very good.

Time to plate: Stack your meats on the bottom slice of bread which is already toasted. Place your Mozzarella on the hot meats. It blends well with the juices. Now top the cheese with your lettuce and basil already dressed. Finally add your olives and tomatoes. Serves 2

Note: If you are doing Panini style, you want to lightly coat your pan with olive oil and gently grill the sandwich on each side. All the flavors marry well on this version. Serve with your favorite side dish or chips.

Great Eats!

Mike Popella