

Stellar

SANDWICHES

Artisan Sandwich Recipes – Hot & Cold Fancy Fillings

• *Christina Tosch* •



Stellar Sandwiches

Artisan Sandwich Recipes – Hot & Cold Fancy
Fillings

BY

Christina Tosch

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Introduction



Artisan is a word we use to describe food produced using non-industrialized methods. Artisan sandwiches feature choice meats, specialty cheeses, hand-picked fruit and vegetables, high-quality oils and dressings, and custom bread.

Read on, and discover 6 stellar sandwich facts:

- The world's most expensive Quintessential Grilled Cheese sandwich will set you back a staggering \$214. It features bread made with the best champagne, 24 karat edible gold flakes, and truffle butter. Now that's what we call a stellar artisan sandwich!

- Every year on November 3rd, the nation celebrates National Sandwich Day
- The 4th Earl of Sandwich, John Montagu is believed to have first created the humble sandwich in 1762
- During the Second World War thousands of soldiers passing through Milwaukee's historic depot were fed on pheasant sandwiches
- When choosing artisan bread, look for a loaf that has lots of texture; chewy, soft, or crunchy. It should have a full flavor and pleasing aroma ranging from mild, sweet to tangy and sour
- In 2016, to honor the Queen's 90th birthday a well-known British frozen food manufacturer created the world's most expensive fish finger artisan sandwich. Featuring sweet caviar, gold leaf-encrusted fish fingers, saffron mayonnaise, caviar, violets, and more, it cost nearly \$200 to make!

Are you looking to break away from boring brown bag sandwiches? Try one of our stellar artisan sandwich recipes today!

Hot Sandwiches

Avocado, Egg and Tahini Open Toasted Sandwiches



This protein-packed toasted sandwich will keep you full until the evening.

Servings:2

Total Time: 6mins

Ingredients:

- 2 tsp freshly squeezed lemon juice
- Pinch sea salt
- 1 ripe avocado (peeled, pitted)

- 2 slices whole-grain bread (toasted)
- 2 l hard-boiled eggs (cooled, peeled, sliced)
- 6 cherry tomatoes (cut into quarters)
- 4 Kalamata olives (pitted, chopped)
- 2 tsp tahini

Directions:

1. In a mixing bowl, combine the freshly squeezed lemon juice, salt, and avocado and with a metal fork, mash to incorporate.
2. Spread the mixture evenly over the toasted bread and top with slices of hard-boiled egg followed by the tomatoes and olives.
3. Drizzle with tahini and serve.

Butternut Squash and Balsamic Onion Sandwich



Roasted butternut squash and balsamic red onion create a melody of flavors to deliver a sandwich that is rich in both flavor and texture.

Servings:1

Total Time: 45mins

Ingredients:

- 4 (1/4") slices of butternut squash (peeled)
- 2 tbsp olive oil (divided)
- Salt and black pepper (to season)
- 1 cup red onion (peeled, finely sliced)

- 2 tbsp balsamic vinegar
- 2 slices whole-wheat bread
- 1 slice of Gouda cheese

Directions:

1. Preheat the main oven to 400 degrees F.
2. Brush the slices of squash with 1 tablespoon of oil.
3. Arrange the slices on a baking tray covered with aluminum foil.
4. Season with salt and black pepper and bake until soft and golden, for approximately 20-25 minutes. Remove from the oven and set aside to cool.
5. While the squash bakes, over low heat, heat the remaining olive oil in a frying pan.
6. Add the onions to the skillet and without stirring, cook for 10-15 minutes, until they start to brown.
7. When the onions are brown, stir in the vinegar and continue cooking until the liquid reduces, for approximately 5-10 minutes.
8. To assemble: Add the squash and red onion to 1 slice of bread, and top with a cheese slice.
9. Put the rest of slice of bread on top to create a sandwich.
10. Enjoy.

Californian-Style Chicken Salad Whole Grain Open Sandwiches



There is lots of flavor, texture, and taste to this nutritious open sandwich. What's more, by serving this filling as a topping, you reduce your carb-intake, too.

Servings:2-4

Total Time: 15mins

Ingredients:

- 2 tbsp butter
- 12 ounces mushrooms
- Salt and black pepper (to season)

- 3 (8 ounce) roasted chicken breast halves
- ¼ cup reduced-fat mayonnaise
- Freshly squeezed juice of ½ lemon
- 2 scallions (chopped)
- 1 red onion (peeled, diced)
- 1 large-size firm, ripe Californian avocado (peeled, pitted and diced)
- ½ cup toasted Californian walnuts (chopped)
- ¼ cup fresh basil leaves (chopped)
- 4 slices of whole-grain bread (toasted)

Directions:

1. In a pan over moderate-high heat, melt the butter.
2. Add the mushrooms and while frequently stirring, cook for 5-7 minutes, or until browned. Season with salt and black pepper.
3. In a mixing bowl, dice the cooked and roasted chicken into ¼" pieces.
4. In a bowl, whisk the mayonnaise with the fresh lemon juice and scallions until silky smooth.
5. Fold in the diced chicken along with the red onion, avocado, and walnuts. Mix to combine and sprinkle over the basil.
6. Serve on the toasted bread or as a regular sandwich.

Chicken Caesar Sandwiches



Create a quick and easy artisan sandwich with store-bought Caesar dressing and slices of fresh avocado.

Servings:4

Total Time: 15mins

Ingredients:

- 1 tbsp extra-virgin olive oil
- 4 chicken breasts
- 8 slices whole-grain bread
- 3-4 tbsp store-bought Caesar salad dressing
- 2 ripe avocados (peeled, pitted and sliced)
- 2 ounces fresh greens

Directions:

1. Preheat your grill pan.
2. Brush 1 tablespoon of olive oil over both sides of the chicken breasts.
3. Grill the chicken on each side for 3-5 minutes. Timings will depend on the thickness of the breasts.
4. Allow the chicken to rest, and slice across the grain.
5. Meanwhile, grill the whole grain bread on both sides until toasted.
6. Spread 2 tablespoons of Caesar dressing over 4 slices of toasted bread.
7. Arrange the chicken breast, avocado, and fresh greens over the top.
8. Drizzle a little more dressing over the greens and place the remaining 4 slices of bread over the filling to create sandwiches.
9. Enjoy.

Chicken Schnitzel Sandwiches with Homemade Horseradish Cream and Radicchio



If you are planning a catch up with friends over a light, but tasty lunch, then this warm chicken sandwich with homemade horseradish cream and radicchio will undoubtedly show off your sandwich-making skills.

Servings:4

Total Time: 30mins

Ingredients:

- 1 cup sour cream

- 3 tbsp fresh horseradish (grated)
- 2 tsp cider vinegar
- 1 head of radicchio (cored, halved and leaves separated)
- Sea salt and freshly ground black pepper
- 2 cups canola oil
- 2 cups flour
- 2 tsp Spanish paprika
- 1 tsp garlic powder
- 4 eggs (lightly beaten)
- 2 cups panko breadcrumbs
- 4 skinless, boneless chicken thighs (pounded ¼" thick)
- 8 tbsp unsalted butter
- Bunch of rosemary
- Bunch of thyme
- 1 challah bread (cut into 1" thick slices, toasted)
- Apple sauce (to serve)

Directions:

1. For the horseradish cream: In a bowl, combine the sour cream with the horseradish and 1 teaspoon of vinegar. Set aside.
2. In a second bowl, toss the remaining vinegar along with the radicchio, salt, and black pepper and put to one side.
3. Over moderately high heat, in a 14" high-sided skillet, heat the oil.
4. In a third bowl, whisk the flour with the paprika, garlic powder, salt, and black pepper.
5. Add the eggs and breadcrumbs to 2 separate shallow bowls.

6. In batches, dredge the chicken first in the flour mixture, secondly in the eggs, and finally in the breadcrumbs. Make sure the chicken is evenly and well coated.
7. Fry the coated chicken, flipping over once, for 1-2 minutes, until and golden.
8. Next, add the butter, thyme, and rosemary, and cook while basting the chicken for 3 minutes, until crisp and cooked through.
9. Transfer the cooked chicken to a plate lined with kitchen paper towels. Season well with salt.
10. To serve: Spread a thin and even layer of apple sauce on a slice of bread. Top with 1 piece of cooked chicken and a little of the radicchio put aside earlier (Step.2)
11. Spread the reserved horseradish cream (Step.1) over a second slice of bread and place it on top of the chicken. Repeat until all sandwiches are assembled.
12. Cut the sandwiches, lengthwise in half.

Creamy Mussel Open Ciabatta Sandwiches



Planning a movie night in or friendly get-together? Then these creamy mussel open sandwiches will fit the bill perfectly. They are easy to make but an impressive lite-bite to serve with a green salad to your besties.

Servings:4

Total Time: 15mins

Ingredients:

- 2 (3 ounce) cans mussels (drained)
- 1 large-size onion (peeled, grated)

- 3 cloves garlic (peeled, chopped)
- 1 cup Cheddar cheese (freshly grated)
- ½ cup mayonnaise
- 8 thick slices of ciabatta
- Green salad (to serve, optional)

Directions:

1. In a bowl, combine the mussels with the onion, and mayonnaise.
2. Divide the mixture between the slices of bread and evenly spread.
3. Place the slices in a single layer on a baking sheet and grill for 8-10 minutes, until the mixture is gently browned.
4. Serve warm, with a fresh green salad.

Curried Duck Pita Pockets



Fill these pita pockets with a curry inspired duck filling. Lots of color, flavor, and texture in this sandwich, which creates so much more than a simple lite-bite or snack.

Servings:4

Total Time: 40mins

Ingredients:

- Nonstick cooking spray
- 2 (6 ounce) duck breast halves
- ½ cup celery (trimmed, chopped)
- ¼ cup golden raisins
- 2 tbsp dry-roasted cashews (chopped)

- 1 tbsp curry powder
- 1 tbsp green onions (chopped)
- 3 tbsp low-fat mayonnaise
- 2 tbsp mango chutney
- 2 tbsp dry white wine
- 4 (6") pitas (halved)
- 8 crisp, small-size lettuce leaves

Directions:

1. In a frying pan, over moderate-high heat, heat a frying pan or skillet. Spritz the pan with nonstick cooking spray.
2. Add the duck breasts and cook on each side for 4 minutes, until it registers 170 degrees F on an internal thermometer. Allow to slightly cool, and coarsely chop.
3. In a bowl, combine the duck with the celery and raisins, cashews, curry powder, green onions, mayonnaise, mango chutney, and dry white wine.
4. Next, lay each pita with a lettuce leaf and fill each one with an even amount of the duck mixture.
5. Serve and enjoy.

Dark Chocolate, Honey-Cured Bacon and Stilton Sandwiches



Can't decide on whether to opt for a sweet or savory lite-bite, then why not combine the two in this artisan sandwich?

Servings:2

Total Time: 12mins

Ingredients:

- 4 thick-cut slices crusty white bread
- Salted butter (to spread)

- 1¾ ounces (70%) dark chocolate
- 6 slices honey-cured bacon
- 2½ ounces very ripe Stilton

Directions:

1. Preheat your grill and toast the bread lightly on both sides. Spread each slice of toast on one side with butter.
2. Grate the chocolate over the butter and return to the grill very quickly, to melt the chocolate. Remove from the grill.
3. Grill the bacon until the edges are caramelized and crisp.
4. Arrange the bacon on top of the melted chocolate.
5. Scatter over the Stilton.
6. Place the remaining buttered slices of toasted bread on top of the filling and press down firmly to create 2 sandwiches.
7. Serve.

Fig, Honey and Ricotta Toasted Sandwiches



Begin or end your day with this fresh fig and creamy Italian cheese sandwich. You know you deserve it!

Servings:2

Total Time: 7mins

Ingredients:

- 2 slices wholegrain bread
- $\frac{1}{4}$ cup Italian ricotta
- $\frac{1}{2}$ tbsp runny honey
- Freshly squeezed juice of $\frac{1}{2}$ lemon
- 2 fresh ripe figs (sliced)

Directions:

1. Toast the slices of wholegrain bread.
2. In a small bowl, mix the ricotta cheese with the honey and fresh lemon juice, and stir until incorporated.
3. Spread the cheese mixture evenly over the toasted bread.
4. Place the fig slices over the cheese.
5. Put the remaining slice of toasted bread on top to create a sandwich.
6. Slice in half and enjoy.

Fontina, Prosciutto, and Sage Toasted Sandwiches



Sage is the star of the show in this ooey gooey cheese and prosciutto toasted sandwich. This robust herb adds a hearty and woody flavor to an already delicious Italian inspired artisan sandwich.

Servings:4

Total Time: 12mins

Ingredients:

- 8 slices of crusty bread
- 10½ ounces fontina cheese (sliced)

- 12 slices prosciutto
- A few sage leaves
- 2 eggs (beaten, lightly salted)
- Butter (to fry)

Directions:

1. Place the cheese, prosciutto, and sage leaves on 4 slices of bread. Cover with the remaining slices.
2. Dip the sandwiches in the beaten seasoned egg, taking care to soak both sides.
3. In a frying pan, heat a knob of butter.
4. Fry both sides of sandwiches, pressing down with a spatula until the sandwiches are golden and melted.
5. Cut into two and serve.

Fried Oyster Loaf Sandwiches



Fresh oysters fried to golden perfection and served with a homemade tangy hot sauce are a southern delicacy well worth trying.

Servings:4

Total Time: 40mins

Ingredients:

- 2 tbsp + 1½ tsp ketchup
- 1 tbsp store-bought, readymade horseradish
- ½ tsp freshly squeezed lemon juice
- Kosher salt
- Hot sauce (to taste)

- 2 tbsp unsalted butter (room temperature)
- 8 thick-cut slices soft white bread
- Vegetable oil (to fry)
- 40 large-size oysters (shucked, un-rinsed)
- 2 cups fine cornflour
- ¼ cup mayonnaise
- 4 slices of tomato
- 4 iceberg lettuce leaves (to serve)
- Dill pickles (to serve)
- Lemon wedges (to serve)

Directions:

1. For the sauce: In a small-size bowl, whisk the ketchup with the horseradish and fresh lemon juice. Season with a pinch of salt and 2-3 dashes of hot sauce. Put to one side.
2. Preheat your broiler.
3. In the meantime, on a large-size baking sheet, lightly butter the slices of bread on each side.
4. Next, fry the oysters: Using paper towels, line a baking sheet, and set by the stovetop.
5. In a heavy pot complete with a deep-fry thermometer, add sufficient melted oil to come 4" up the sides of the pot. Preheat to moderate-high heat.
6. While the oil preheats, prepare the oysters: In a shallow bowl, whisk the cornflour with 2 tablespoons of salt. In batches of 10, dredge the oysters in the seasoned flour, pressing it onto the oysters to entirely cover. Shake off any excess.

7. Once the oil registers 350 degrees F, in batches, add the seasoned oysters, and while occasionally stirring with a slotted spoon, cook for 2 minutes, or until golden.
8. Transfer any cooked oysters to the prepared baking sheet.
9. While the remaining few batches of oysters are being fried, broil the slices of bread, flipping over once, until golden brown on both sides, this will take 1-5 minutes each side.
10. Spread the prepared sauce over 4 of the toasted slices.
11. Spread the remaining 4 slices with 1 tablespoon of mayonnaise.
12. Arrange 10 fried oysters on each of the sauce-topped toasts followed by tomato slices, and 2-3 lettuce leaves. Top with the remaining slices of toast to create sandwiches.
13. Serve with dill pickles, lemon wedges, and homemade hot sauce.

Honeyed Rhubarb and Brie Sandwiches



Rhubarb is very under-estimated, and this ooey gooey cheesy sandwich combines tart rhubarb with sweet honey and creamy brie.

Servings:2

Total Time: 20mins

Ingredients:

- 2 large-size stalks of red rhubarb (cut into ½ “slices)
- 1 tbsp runny honey
- 2 tbsp water
- ½ tsp fresh tarragon (chopped)
- 2 slices of sourdough bread
- 2 ounces triple cream brie cheese

- Extra-virgin olive oil (as needed)

Directions:

1. In a pan, combine the rhubarb with the honey and water. Cover, and cook on moderate heat for 5-7 minutes, or until softened. You will need to occasionally stir to prevent burning. It may be necessary to add a drop of water to avoid the mixture from becoming too dry but take care as you do need it to be quite thick.
2. Turn the heat off and fold in the tarragon. Don't worry that the rhubarb is about to break up at this point.
3. Layer slices of brie on 2 slices of bread and top with the rhubarb mixture. Cover with the remaining bread and lightly brush the outside of the sandwiches.
4. In a moderate to high grill, cook the sandwiches until pleasant grill marks appear, for 2-3 minutes.
5. Allow to cool very slightly before serving.

Hot Mushroom Rolls



Mushroom rolls topped with melted Swiss cheese are the perfect veggie option.

Servings:6

Total Time: 18mins

Ingredients:

- 3 tbsp olive oil
- 1 tbsp red wine vinegar

- 1 tbsp freshly squeezed lemon juice
- 2 tsp French mustard
- ½ tsp Worcestershire sauce
- 1 garlic clove (peeled, pressed)

Dash of Tabasco

- ⅛ tsp salt
- ⅛ tsp dried tarragon
- ⅛ tsp dried oregano
- ⅛ tsp freshly ground black pepper
- 16 ounces fresh mushrooms (sliced)
- 1 small-size red onion (peeled, thinly sliced)
- 6 crusty rolls (split)
- 16 ounces Swiss cheese (shredded)

Directions:

1. In a mixing bowl, whisk the olive oil along with the fresh lemon juice, French mustard, Worcestershire sauce, garlic, Tabasco, salt, tarragon, oregano, and freshly ground black pepper. Add the mushrooms along with the red onion and toss to evenly and well coat.
2. Arrange the crusty rolls, cut side facing upwards, on a baking sheet.
3. Top the rolls with an even amount of the mushroom mixture and garnish with shredded Swiss cheese.
4. Transfer to the oven and cook at 350 degrees F for 10-15 minutes until heated through and the cheese melted.

Hot Turkey Sandwiches with Sherry Gravy



The sandwich equivalent of a roast dinner, this hot turkey recipe, will tick all the boxes.

Servings:8

Total Time: 25mins

Ingredients:

- 8 (2½ ounce, ¼"thick) turkey breast scallops
- 3 tsp dried sage (divided)
- ¼ cup butter
- 3 large-size green onions (thinly sliced)
- 2 tbsp all-purpose flour
- 1 (14½ ounce) can reduced-salt chicken broth

- 1½ cream sherry
- 4 (½“thick) diagonal slices of toasted sourdough bread (each 5x3 ½“, buttered)

Directions:

1. Season the turkey breasts with half of the sage, salt, and black pepper.
2. Over moderate-high heat, melt the butter in a large frying pan.
3. Add 4 turkey scallops and sauté until gently browned, and cooked through, for approximately 1-2 minutes on each side. Transfer to a paper towel-lined plate.
4. Repeat the process with the remaining scallops.
5. Add the green onions to the pan and continue to sauté for 60 seconds.
6. Sprinkle with flour and stir for 60 seconds.
7. A little at a time, mix in the broth along with the sherry.
8. Turn the heat up to high and boil while continually whisking for 2 minutes, or until the gravy thickens.
9. Add the remaining sage and turn the heat down to low.
10. Return the turkey along with any juices to the gravy and simmer to heat through, for 60 seconds. Season with salt and black pepper.
11. Arrange 1 slice of bread on each plate, top each one with 2 turkey scallops and spoon over the gravy.
12. Serve and enjoy.

Italian-Style Grilled Chicken Sandwiches



Enjoy this Italian-style sandwich as a lite-bite for lunch or supper snack. Nothing beats a grilled chicken sandwich topped with melted cheese, crisp bacon, juicy tomato, ripe avocado, and creamy coleslaw.

Servings:2

Total Time: 15mins

Ingredients:

- 1 tsp store-bought Italian salad dressing
- 2 (4 ounce) boneless, skinless chicken breast halves (pounded flat)
- 2 slices Monterey Jack cheese

- 2 crusty rolls (split)
- 1 tbsp full-fat mayonnaise
- ½ tsp Dijon mustard
- 2 slices cooked bacon (crisp, halved)
- 2 slices tomato
- ¼ large-size ripe avocado (peeled, pitted, and thinly sliced)
- ½ cup creamy full-fat deli coleslaw

Directions:

1. Drizzle the Italian salad dressing onto both sides of the chicken breast.
2. On a lightly greased grill, covered, cook the chicken over medium heat for approximately 4-6 minutes on each side, until cooked through and registering an internal temperature of 165 degrees F.
3. Arrange the slices of Monterey Jack cheese on top of the chicken and while covered for an additional 1-2 minutes, until the cheese melts.
4. Meanwhile, grill the rolls, cut side facing downwards for 1-2 minutes.
5. In a mixing bowl, combine the mayonnaise with the Dijon mustard and evenly spread on one side of each toasted roll.
6. Layer the bottom of each toasted roll with the cheesy chicken followed by the crisp bacon, slices of tomato, avocado, and a general dollop of coleslaw.
7. Put the other half of the rolls on top to create a sandwich.
8. Enjoy.

Lamb and Mint Sandwiches



Mint infused mayonnaise and spicy red capsicum add flavor to these juicy grilled lamb sandwiches.

Servings:4

Total Time: 35mins

Ingredients:

- 2 red capsicums (seeded, quartered)
- 4 (3½ ounce) lamb leg steaks
- ¼ cup mint jelly (divided)
- Salt and pepper (to season)
- 2 tsp Dijon mustard
- 1 red onion (peeled, cut into wedges)

- 8 slices sourdough white bread
- 4 ounces baby rocket

Directions:

1. Preheat the grill to high.
2. Put the red capsicums, skin side facing upwards on a roasting tray.
3. Cook the capsicums under the grill for 5-7 minutes, until their skins blister and blacken. Transfer to a heatproof bowl. Cover the bowl with kitchen wrap and set aside to slightly cool. Remove the skins and halve lengthwise.
4. In the meantime, heat a grill to moderate-high.
5. Place the lamb leg steaks between 2 sheets of kitchen wrap. Take a mallet and pound the lamb gently until just under ½ "thick. Remove the wrap.
6. Brush the lamb steaks with 1 tablespoon of mint jelly. Season with salt and pepper. Cook for 60 seconds on each side for medium, or longer if required.
7. Transfer the lamb to a platter, cover with aluminum foil, and put it to one side to rest for 5 minutes.
8. In a bowl, combine the mayonnaise with the mustard and remaining mint jelly.
9. Cook the red onion under the grill until charred, for 1-2 minutes on each side.
10. Cook the slices of bread for 60 seconds on each side until toasted.

11. Place 4 slices of bread on each plate.

12. Spread the slices with the mayo mixture. Top with the cooked lamb followed by the capsicum, red onion, and baby rocket.

13. Cover the filling with the remaining 4 slices of bread to create sandwiches and enjoy.

Mature Cheddar and Mustard Greens Brunch Sandwiches



If you have enjoyed a lie-in and missed breakfast, then this brunch sandwich will set you up for the day ahead. Enjoy.

Servings:4

Total Time: 2hours 40mins

Ingredients:

- 4 English muffins (split)
- 1 tbsp olive oil
- A bunch of Swiss chard (washed, stemmed, cut into 1" square-size pieces)
- 1 tbsp grainy mustard

- 1 tbsp heavy cream
- 4 slices mature Cheddar cheese
- Knob of butter
- 4 medium-size eggs
- Salt and black pepper

Directions:

1. Warm the muffin halves and put aside to keep warm.
2. Meanwhile, in a large frying pan over moderate-high heat, heat the oil.
3. Add the Swiss chard to the pan along with a liberal seasoning of salt and pepper, and cook until wilted, for 2-3 minutes.
4. Add the mustard and heavy cream to the greens and stir well to coat.
5. Place a slice of cheddar on the bottom of each muffin half, followed by a $\frac{1}{4}$ of the Swiss chard.
6. Using kitchen paper, wipe the pan, and place it over moderate-high heat. Add the butter and heat until it begins to foam, swirling to coat evenly.
7. Crack the eggs into the pan and season with salt and black pepper.
8. Cook the eggs until their bottoms set. Flip over and continue to cook for 60 seconds or so until they are cooked to your preferred liking.
9. Top the cheese and Swiss chard with a cooked egg.
10. Place the remaining muffin halves on top and enjoy.

Pineapple, Ham and Swiss Cheese Sandwich Rolls



This refreshing toast topper makes a great mid-day or tea time snack.

Servings:4

Total Time: 10mins

Ingredients:

- 4 onion rolls (split)
- 2 tbsp butter
- 8 ounces cream cheese
- 4 slices of deli ham
- 4 (½ "thick) slices fresh pineapple

- 4 slices Swiss cheese

Directions:

1. Over moderate heat, warm a 12" frying pan or skillet.
2. Butter the cut side of the rolls.
3. Place the rolls in the skillet, cut side facing downwards, and toast until golden.
4. Arrange the bottom halves of the rolls, cut side facing upwards on a baking sheet.
5. Evenly spread the bottom half with the cream cheese. Top with a slice each of ham, pineapple, and cheese.
6. Grill until the cheese melts.
7. Top with the remaining roll halves and enjoy.

Shredded Pork and Apricot Sandwiches



Planning a movie night in or game-night? Then this slow cooker recipe is the best way to prepare a big batch of warm sandwiches to feed a hungry crowd.

Servings:12

Total Time: 8hours 55mins

Ingredients:

- 2 medium-size onions (peeled, thinly sliced)
- 1 cup apricot preserves
- ½ cup packed brown sugar
- ¼ cup store-bought BBQ sauce
- ¼ cup cider vinegar

- 2 tbsp Worcestershire sauce
- ½ tsp red pepper flakes
- 4 pound pork shoulder (fat trimmed)
- ¼ cup cold water
- 2 tbsp cornstarch
- 1 tbsp fresh ginger (peeled, grated)
- 1 tsp salt
- 1 tsp freshly ground black pepper
- 12 onion rolls (split, toasted)

Directions:

1. In a bowl, combine the onions with the brown sugar, apricot preserves, BBQ sauce, cider vinegar, red pepper flakes and Worcestershire sauce.
2. Add the pork to a slow cooker.
3. Pour the onion mixture over the pork.
4. Cover and on low cook for 8-9 hours, until cooked through.
5. Remove from the slow cooker, allow to slightly cool and using 2 metal forks, shred the meat.
6. Allow the cooking liquid in the slow cooker to stand for 4-5 minutes, until the fat has risen to the surface. Skim off and remove the surface fat.
7. In a bowl, blend the water with the cornstarch, ginger, salt, and black pepper until silky smooth.
8. Whisk the slurry into the cooking liquid in the slow cooker.
9. Uncovered, cook on high for 15-30 minutes until thickened.

10. Return the shredded meat to the slow cooker and stir to combine.

11. Serve the pork inside the toasted onion rolls.

Spinach, Mozzarella, and Feta Grilled Cheese Sandwiches



These warm rolls with spinach and two types of melted cheese are the epitome of comfort food at its very best.

Servings:2

Total Time: 25mins

Ingredients:

- ½ tbsp olive oil
- 1 garlic clove (peeled, minced)
- 4 ounces frozen cut spinach
- Pinch of salt

- Dash of black pepper
- 2 ciabatta rolls (halved)
- 1 cup mozzarella cheese (shredded)
- 1 ounce feta cheese
- Pinch of red pepper flakes

Directions:

1. Heat the oil in a pan and add the minced garlic. Cook over moderate-low heat for 1-2 minutes, until softened.
2. Add the frozen spinach to the pan and increase to moderate heat. Cook for approximately 5 minutes, until heated through and any excess moisture evaporated. Lightly season with salt and black pepper.
3. Add approximately $\frac{1}{4}$ cup of shredded cheese along with $\frac{1}{2}$ ounce of feta cheese to the bottom half of each ciabatta roll. Evenly divide the cooked spinach between the 2 rolls and top with a pinch of pepper flakes followed by another $\frac{1}{4}$ cup of mozzarella cheese on each roll.
4. Put the top half of the roll on top of the filling to create 2 sandwiches.
5. Place the 2 rolls in a large frying pan.
6. Add 2" of water to a large pot and place the pot on top of the rolls, to press them down.
7. Turn the heat to moderate-low and cook until the bottom of the rolls lightly crisp.

8. Remove the pot, flip the rolls over, replace the pot and cook on the other side until crisp and the cheese melted.

9. Serve and enjoy while warm.

Steak and Roasted Red Pepper Sandwich



If you are feeling hungry, then keep this one to yourself! Alternatively, if you are feeling generous, feel free to share. The choice is yours.

Servings:1-4

Total Time: 20mins

Ingredients:

- 1 pound stir-fry steak
- Olive oil (as needed)
- Salt and freshly ground black pepper
- 2 fresh sprigs thyme (leaves picked)
- 1 (12") ciabatta loaf

- 2 fresh sprigs flat-leaf parsley (leaves chopped)
- 2 jarred roasted red peppers (chopped)
- Horseradish sauce (store-bought, to taste)
- A small handful of baby leaf lettuce

Directions:

1. Preheat your oven grill.
2. Drizzle the steak with 1-2 tablespoons of olive oil, a pinch of salt, a dash of black pepper and the thyme leaves. Toss to coat evenly.
3. On your stovetop, preheat a skillet over moderate to high heat.
4. Add the steak to the pan and cook for 3-5 minutes, to your desired level of doneness.
5. Slice the bread, lengthwise, and place it open-faced in the bottom of your oven.
6. In a bowl, combine the flat-leaf parsley with the roasted red peppers, and lightly mix.
7. When the bread is toasted, take it out of the oven and drizzle over some olive oil.
8. Spread horseradish sauce evenly over the oil.
9. Top the bread with the cooked steak, red pepper mixture, and fresh lettuce.
10. Slice, serve, and enjoy.

Strawberry, Avocado and Cheese Toasted Sandwich



Sweet strawberries, creamy avocado, and salty feta come together for a sweet and savory toasted sandwich for one.

Servings:1

Total Time: 15mins

Ingredients:

- 2 slices of whole wheat bread (toasted)
- 1 ($\frac{3}{4}$ ounce) wedge of garlic and herb cream cheese

- ¼ avocado (peeled, pitted and mashed)
- ¼ cup strawberries (hulled, sliced)
- 1 tbsp feta cheese (crumbled)
- 1 slice Swiss cheese
- ½ tbsp balsamic vinegar

Directions:

1. Set your oven to broil.
2. Place the toasted bread on a baking sheet and evenly spread each slice with half of the garlic and herb cream cheese.
3. Evenly spread the mashed avocado over the cheese and top with the strawberry slices.
4. Scatter the crumbled feta over the top and drizzle with balsamic vinegar.
5. Top with the slice of Swiss cheese and put under the broiler until the cheese melts.
6. Remove from the baking sheet and sandwich the bread together.
7. Enjoy.

Truffle Sandwiches



If you don't mind splashing out, then these black truffle sandwiches are set to impress.

Servings:4-8

Total Time: 2days 7mins

Ingredients:

- Freshly ground black pepper
- 7 ounces black truffles (thickly sliced)
- 6 tbsp salted butter
- 1 loaf of country bread
- Sea salt

Directions:

1. Slice the bread lengthwise into four long and thin slices.

2. Generously spread each slice on one side with salted butter.
3. Arrange the sliced truffles on 2 pieces of buttered bread.
4. Generously season with salt and black pepper.
5. Top with the remaining slices of bread and tightly wrap in kitchen wrap.
6. Transfer to the fridge for 2-3 days.
7. Preheat the broiler and toast the sandwiches for 1-2 minutes on both sides, until gently browned.
8. Cut and serve.

Turkey and Peach Sandwiches



Turkey and peaches are a marriage made in sandwich heaven, and these gourmet sandwiches are sure to become a family favorite weekend treat.

Servings:2

Total Time: 15mins

Ingredients:

- 2 tbsp store-bought onion salad dressing
- 4 slices whole-wheat bread
- ¼ pound deli turkey (thinly sliced)

- 2 slices smoked Gouda cheese
- 1 medium-size peach (pitted, thinly sliced)
- Nonstick cooking spray

Directions:

1. Spread the salad dressing evenly over 2 slices of the bread.
2. Layer the sandwiches with the turkey, sliced Gouda cheese, and peach slices.
3. Top with the remaining slices of whole wheat bread.
4. Spritz the outside of each sandwich with nonstick cooking spray.
5. Over moderate heat in a large frying pan, toast the sandwiches until the cheese melts, for approximately 2-3 minutes on each side.
6. Enjoy.

Turkey, Brie, Peach and Arugula Ciabatta



Ciabatta bread is light, airy, and full of holes. This rustic bread is ideal for artisan sandwiches and holds hot filling exceptionally well.

Servings:1-2

Total Time: 18mins

Ingredients:

- 1 ciabatta roll
- 4-6 slices of deli turkey
- 2 round whole peach slices
- 4 ounces French brie cheese (sliced)

- $\frac{3}{4}$ cup arugula

Mayonnaise:

- $\frac{1}{4}$ cup mayonnaise
- 1 tbsp Sriracha sauce
- $\frac{1}{4}$ tsp chili powder

Directions:

1. Slice the ciabatta roll and top with the slices of turkey followed by the peach slices and brie cheese.
2. Bake in the oven at 375 degrees F until the cheese melts. This will take approximately 10 minutes.
3. In the meantime, prepare the spicy mayonnaise. In a small bowl, combine the mayonnaise with the Sriracha sauce and chili powder. Stir to entirely incorporate.
4. Remove the ciabatta from the oven, top with arugula and a dollop of spicy mayonnaise.
5. Slice and serve.

Cold Sandwiches

Crab Sandwiches with Parsley, Chili, Lemon, and Rocket



Adding red chili to a luxury creamy crab sandwich recipe gives it a spicy kick and transforms a basic seafood lite-bite into an amazing artisan sandwich.

Servings:6

Total Time: 20mins

Ingredients:

- 2½ ounces butter (softened)
- 12 thin slices wholemeal bread
- 5 tbsp mayonnaise

- 1 tsp freshly squeezed lemon juice
- 1 red chili (seeded, finely chopped)
- 1 pound 2 ounces fresh white crab meat (picked over)
- 2 tbsp flat-leaf parsley (chopped)
- 1³/₄ ounces rocket
- Sea salt

Directions:

1. Lightly butter the bread slices and put aside.
2. Add the mayonnaise to a bowl and stir in the fresh lemon juice along with the chili.
3. Add the crab meat and chopped parsley to the bowl followed by the mayonnaise and stir gently until evenly and well coated. Season with salt, to taste.
4. Arrange 6 slices of the bread, buttered side facing upwards on a chopping board. Spoon the crab mixture over the top and cover with rocket leaves. Top with the remaining bread to create sandwiches.
5. Diagonally slice each sandwich into quarters and enjoy.

Cream Cheese, Pear, and Walnut Sandwiches



This sandwich has it all; texture, taste, and visual appeal. Pack it your lunchbox and be prepared for sandwich envy!

Servings:2-4

Total Time: 10mins

Ingredients:

- ¼ cup walnuts (chopped)
- 8 slices of artisan bread

- ½ cup cream cheese
- Pinch of salt
- 2 ripe pears (cored, thinly sliced)
- 1 cup alfalfa sprouts

Directions:

1. Add the walnuts to a small dry frying pan over moderate heat. Cook while frequently stirring for approximately 5 minutes, or until fragrant and golden.
2. Toast the slices of bread.
3. Spread approximately 1 tablespoon of cream cheese over 4 of the slices of bread. Season with a pinch of salt.
4. Sprinkle the walnuts over the cream cheese.
5. Top with slices of pears, garnish with alfalfa sprouts top with, and the remaining slices of toasted bread.
6. Slice the sandwiches in half and enjoy.

Egg and Caviar Sandwiches



Egg sandwiches just got fancy! Serve these cute artisanal nibbles at your next morning or afternoon occasion.

Servings:24

Total Time: 25mins

Ingredients:

- 4 eggs (room temperature)
- 2 tbsp crème fraiche
- Sea salt and white pepper
- 12 slices thick-cut whole meal bread
- 12 slices thick-cut white bread

- Butter (softened, to spread)
- 1¾ ounces black caviar
- Crème fraiche (to serve)
- Watercress (to garnish)

Directions:

1. Add the eggs to a pan filled with cold water and bring to boil. Simmer the eggs for 7-8 minutes or until hard-boiled. Remove from the water and peel. Set aside to cool.
2. Finely chop the eggs and combine them with the crème fraiche. Season lightly with sea salt and white pepper.
3. Using a circular 2” pastry cutter, cut out rounds from each slice of the brown and white bread. Spread each round of bread on one side with butter.
4. Top the whole meal slice with the seasoned crème fraiche egg mixture and white rounds with the caviar.
5. Place the white rounds on top of the filling.
6. Sandwich the round together, add a dollop of crème fraiche on top, and garnish with watercress.
7. Serve.

Goat Cheese, Rosemary Ham, Apple, and Honey Baguette



This best brunch baguette is a combination of rosemary-seasoned ham, tart green apples, sweet honey, and salty goat cheese. It's a mouthwatering blend of tart and sweet.

Servings:2

Total Time: 8mins

Ingredients:

- 1 small-size French stick or baguette
- ½ tsp extra-virgin olive oil
- 4 ounces delicatessen rosemary ham
- ½ green apple (seeded, sliced)
- ½ tbsp runny honey

- 2 tbsp goat cheese (crumbled)
- A handful of baby arugula
- Freshly squeezed juice of 1 lemon wedge
- Pinch of salt
- Dash of freshly ground black pepper

Directions:

1. With a serrated kitchen knife, slice the baguette in half.
2. Place on a sheet of parchment paper, cut side facing upwards, and drizzle with olive oil.
3. To the cut side of the bottom half of the baguette, add the ham followed by the slices of apple. Drizzle with honey.
4. Arrange the goat cheese and arugula. Squeeze over the juice from the lemon wedge and season with salt and pepper.
5. Place the remaining half of the baguette on top of the filling and cut into 2 evenly sized portions.
6. Serve.

Marinated Cherry Tomato and Burrata Sandwiches



These Italian-style sandwiches featuring creamy burrata cheese and marinated cherry tomatoes are hard to beat.

Servings:4

Total Time: 8hours 10mins

Ingredients:

- 2 cups cherry tomatoes (halved)
- $\frac{1}{4}$ cup + 2 tbsp extra-virgin olive oil

- ¼ cup balsamic vinegar
- 1 tbsp capers
- 10 anchovy fillets packed in oil (minced)
- Crushed red pepper
- Salt and black pepper
- 1 (8 ounce) ball of burrata cheese
- 4 small-size crusty sandwich rolls

Directions:

1. In a large-size bowl, combine the tomatoes with the olive oil, capers, vinegar, anchovies, a generous pinch of salt and freshly ground black pepper and a pinch of crushed red pepper. Stir to combine entirely.
2. Cover with kitchen wrap and allow to rest in the fridge overnight.
3. When you are ready to serve: Allow the tomato mixture to come to room temperature.
4. Evenly divide the burrata between the sandwich rolls.
5. Stir the tomato mixture before spooning evenly over the burrata cheese.
6. Season to taste and serve.

Nordic Herring, Beetroot, and Pear Sandwiches



Impress your friends with this Nordic sandwich made with pickled herring, home-cooked beetroot, and pears.

Servings:4

Total Time: 1hour 10mins

Ingredients:

- 7 ounces beetroot with skin
- 1 bay leaf
- Olive oil
- Salt

- 7 ounces pickled herring (boned, drained, cut into thick strips)
- 2 tbsp sour cream
- 4 white buns (halved)
- 1 crisp, ripe pear (cored, thinly sliced)
- A small-size bunch of fresh dill (snipped, to garnish)
- A handful of walnuts (chopped, to garnish)

Directions:

1. Add the beetroot to a pan of salted water along with the bay leaf and cook for 50-60 minutes, until al dente.
2. Peel the roots and in a food blender, puree approximately a third of them along with 1 tablespoon of oil. Season with a pinch of salt.
3. Cut the rest of roots into thick slices and lightly coat with oil.
4. In a bowl, combine the herring with the sour cream and stir in 1 generous tablespoon of the beetroot puree.
5. Lightly brush the bottom of the buns with a drop of olive oil and arrange slices of beetroot on top.
6. Top with some of the herring mixture.
7. Place the pear slices over the mixture and garnish with dill and a scattering of chopped walnuts.

Pan Bagnat



This sandwich hails from Southern France. You will find it in lots of local bakeries, but now thanks to this recipe, you can enjoy this artisan offering in the comfort of your own home.

Servings:6-8

Total Time: 2hours 20mins

Ingredients:

- 1 tbsp red wine vinegar
- 1 clove of garlic (peeled, minced)
- ¼ cup extra-virgin olive oil
- 2 tsp Dijon mustard
- Pinch of sea salt

- Dash of freshly ground black pepper
- 3 sprigs each of marjoram and oregano (leaves pulled from stems)
- 2 large-size tomatoes (cut into 8 wedges)
- ½ red onion (peeled, finely sliced)
- 1/3 cup Nicoise olives (pitted)
- 1 bunch of arugula
- 2 medium-sized cucumbers (peeled lengthwise into ribbons)
- 5 radishes (finely sliced)
- 1 loaf of rustic bread
- 4 medium-size hard-boiled eggs (cooled, peeled and sliced)
- 2 (4 ounce) cans tuna in olive oil (drained, rinsed)
- 8 anchovies packed in salt (rinsed)

Directions:

1. To prepare the sandwiches: Add the red wine vinegar along with the garlic, extra-virgin olive oil, and Dijon mustard to a bowl. Season with salt and freshly ground black pepper. Add the marjoram followed by the oregano sprigs and whisk to blend entirely.
2. In a large-size bowl, combine the tomatoes with the red onion, olives, arugula, cucumber, and radishes. Spoon over the dressing and gently toss to evenly and well coat.
3. Split the bread lengthwise in half. Tear out some of the bread from the center of both the top and bottom halves of the loaf.
4. Arrange half of the red onion mixture on the bottom half of the loaf.

5. Layer with the hard-boiled eggs, tuna, anchovies, and remaining tomato mixture.
6. Pour half of the dressing that remains in the bowl that you used for the tomato mixture over the egg filling. Pour the remaining dressing over the cut side of the top half of the loaf. Put the top over the filling to create a sandwich.
7. Wrap in kitchen wrap and place in the fridge. You will need to use a heavy pan to weigh the sandwich down.
8. Allow to chill in the fridge for 2-8 hours.
9. Slice into wedges and enjoy.

Pheasant Sandwiches



During the Second World War, more than 500,000 soldiers in South Dakota dined on pheasant sandwiches.

Servings:6-8

Total Time: 25mins

Ingredients:

- 2 hard-boiled eggs (cooled, peeled, finely chopped)
- 2 carrots (grated)
- 3 cups cooked pheasant (finely chopped)
- ½ medium-size onion (peeled, finely chopped)
- ½ cup celery (finely chopped)
- 2 tsp sweet pickle relish
- Salt and black pepper
- Mayonnaise (as need)
- Marbled rye bread

Directions:

1. In a bowl, combine the pheasant with the eggs, carrots, onion, celery, sweet pickle relish, and season with salt and black pepper.
2. Fold in the mayonnaise, to taste and transfer to the fridge, to chill.
3. When you are ready to serve, spread the pheasant-mayo mixture on the bottom half of each slice of bread.
4. Top with the remaining slices to create 4 sandwiches and serve.

Prawn, Sriracha and Coriander Sandwiches



Are you planning a party or a get-together with friends and looking for more than just a simple sandwich? Opt for these Asian inspired seafood sandwiches.

Servings:15

Total Time: 20mins

Ingredients:

- 5½ ounces whole egg mayonnaise
- 1 tbsp Sriracha chili sauce

- 2 tsp freshly squeezed lemon juice
- 2 eschalots (finely chopped)
- 14 ounces cooked, peeled prawns (finely chopped)
- Salt and freshly ground black pepper
- 10 slices of fresh white bread
- ½ cup fresh coriander leaves (finely chopped, to garnish)

Directions:

1. In a bowl, combine the mayonnaise with the Sriracha chili sauce, fresh lemon juice, and eschalots.
2. Add the chopped prawns and season with salt and freshly ground black pepper. Stir to combine.
3. Arrange 5 slices of the bread on a cutting board.
4. Evenly divide the prawn mixture and spread over the slices of bread into an even layer.
5. Garnish with chopped coriander.
6. Remove and discard the crusts and slice each sandwich into 3 neat fingers.
7. Serve and enjoy.

Sardine, Tomato, and Caper Focaccia Sandwiches



Discover another great sandwich idea that is perfect for a tasty lunch or lite-bite.

Servings:6

Total Time: 15mins

Ingredients:

- 2 (4¼ ounces) cans oil-packed sardines (drained)
- ½ cup cherry tomatoes (quartered)
- ¼ cup fresh oregano leaves
- 1 tbsp capers
- 2 tbsp extra-virgin olive oil

- 1 tbsp red wine vinegar
- Sea salt
- 1 (12" piece) focaccia (toasted or day old)
- 2 medium-size, ripe mixed color heirloom tomatoes (finely sliced)

Directions:

1. In a bowl, combine the sardines with the cherry tomatoes, oregano, olives, and capers.
2. Dress with the oil followed by the red wine vinegar and a pinch of sea salt, toss to combine evenly.
3. With a bread knife, cut off the top of the focaccia, dividing the slab into 2, a thick bottom and a thin top. Put the top piece to one side.
4. Using kitchen paper towel, pat the tomatoes dry.
5. Arrange the tomatoes over the bottom of the bread, lightly overlapping. Season with salt.
6. Evenly distribute the sardine mixture over the slices of tomatoes and place the thin top of bread on top.
7. Slice into 6 evenly-sized squares and serve.

Smoked Salmon and Wasabi Mayo Sandwiches



Tired of tuna mayo and looking to spice things up a little? Then look no further than these salmon and wasabi flavored mayo sandwiches.

Servings:10

Total Time:

Ingredients:

- 4 Lebanese cucumbers
- ½ cup mayonnaise
- 2 tbsp wasabi
- 2 tbsp freshly squeezed lemon juice

- 11 ounces smoked salmon
- 8 ounces cream cheese
- Freshly ground black pepper
- 1 wholemeal sandwich loaf (sliced, crusts removed)

Directions:

1. Cut the cucumber to the same length as the bread you intend to use and slice into long thin strips.
2. In a bowl, combine the mayonnaise along with the wasabi and fresh lemon juice.
3. Cut the salmon into slices the same size as the bread.
4. Spread the cream cheese onto one slice of bread, arrange 3 strips of cucumber onto the bread. Arrange the smoked salmon slices on top.
5. Spread the top half of each sandwich with wasabi mayonnaise.
6. Season with freshly ground black pepper, assemble the sandwiches and serve.

Tahini Jackfruit Sandwiches with Sautéed Kale and Slaw



Even meat lovers won't be able to get enough of this sensational sandwich. Jackfruit is trending at the moment, and it's not hard to see why. It has a pleasant flavor that is not dissimilar to mango or banana and makes a great sandwich filling.

Servings:4

Total Time: 20mins

Ingredients:

- 2 tbsp tahini
- 2 tbsp pure maple syrup
- 1 tbsp tamari
- 1 tsp apple cider vinegar
- 1 tsp liquid smoke
- ½ cups jackfruit (coarsely shredded)
- Salt and black pepper (to taste)
- 4 buns (split)
- Mayonnaise (to serve, optional)
- Mustard (to serve, optional)

Slaw:

- 2 cups cabbage (shredded)
- 2 tbsp mayonnaise
- 1 tbsp pickle brine
- Salt and freshly ground black pepper (to taste)

Kale:

- 1 tbsp olive oil
- 2 cups packed kale (shredded)

Directions:

1. First, prepare the jackfruit: Add the tahini, maple syrup, tamari, apple cider vinegar, liquid smoke, and jackfruit to a bowl and mix to combine. Season with salt and black pepper and set to one side.
2. For the slaw: In a bowl, add the cabbage, mayonnaise, and pickle brine. Season to taste, mix to combine and set aside.

3. Next, prepare the kale: Over moderate-high heat, heat the olive oil. Add the kale and sauté for 2-3 minutes until wilted.
4. Toast the buns.
5. Spread the buns with either mayonnaise or mustard or both and layer with the kale, jackfruit, and homemade slaw.
6. Serve.

The Wimbledon Winner



You may not have a seat for Center Court this year or next but serve up this strawberry sandwich and enjoy a winning snack. Game, set, and match, it's a winner!

Servings:2

Total Time: 8mins

Ingredients:

- 5 ounces strawberries (hulled, sliced)
- 1 ripe banana (peeled, sliced)
- 4 ounces thick plain yogurt

- 4 slices of rye bread (toasted)
- Honey (to drizzle)

Directions:

1. In a bowl, the strawberries and banana with the yogurt.
2. Toast the bread.
3. Arrange the mixture on 2 of the slices of toasted bread and drizzle with honey.

Tuna Salad Sandwiches



This recipe features a homemade dressing packed with lots of fresh herbs to deliver a tasty and gourmet version of a classic tuna sandwich.

Servings:2

Total Time: 15mins

Ingredients:

Dressing:

- ¼ cup parsley leaves with stems
- ¼ cup basil leaves

- ¼ cup tarragon leaves
- ¼ cup sour cream
- 2 tbsp extra-virgin olive oil
- ¼ cup mayonnaise
- 2 tbsp + 1 tsp freshly squeezed lemon juice
- 1 tsp lemon zest (finely grated)

Sandwich:

- 1 small shallot (finely chopped)
- 1 (5 ounce) can tuna in spring water (drained)
- Kosher salt
- Freshly ground black pepper
- ½ cup mixed tender herbs* (roughly chopped)
- 1 celery stalk (finely chopped)
- 1 clove of garlic (finely grated)
- 2 English muffins (split, toasted)

Directions:

1. In a food blender, puree the parsley, tarragon, basil, mayonnaise, sour cream, lemon zest, 2 tablespoons of freshly squeezed lemon juice, and 2 tablespoons of oil, until silky smooth and a pale green color.
2. Transfer the dressing to a bowl and add the drained tuna. Using a metal fork, break the tuna up and combine it with the dressing.
3. Mix in the shallot, celery, and garlic. Season with salt and black pepper to taste.
4. Toss the mixed herbs with the remaining freshly squeezed lemon juice. Drizzle with a drop of olive oil and season. Toss to evenly and

thoroughly coat.

5. Lightly toast the muffins on both sides.

6. Assemble the sandwiches by adding the tuna salad and herb salad evenly between the bottom halves of the toasted muffins. Add the muffin tops and press down gently to create 2 sandwiches.

7. Serve and enjoy.

*Any of these herbs are a great choice; basil, dill, celery leaves or parsley

Ultimate Deli Sandwiches



Who doesn't enjoy a fresh deli sandwich? This recipe is sure to be a big hit for anyone looking to make a big batch of sandwiches to serve at a family gathering or get-together.

Servings:20-24

Total Time: 10mins

Ingredients:

- $\frac{1}{3}$ cup mayonnaise
- 1 (4 $\frac{1}{4}$ ounces) chopped ripe olives (drained)
- 1 (12 ounce) loaf of focaccia bread (split)
- 4 romaine lettuce leaves
- $\frac{1}{4}$ pound deli ham (shaved)

- 1 medium-size sweet red pepper (thinly sliced into rings)
- ¼ pound deli turkey (shaved)
- 1 large-size tomato (thinly sliced)
- ¼ pound hard deli salami (thinly sliced)
- 1 (7 ounce) jar roasted sweet red peppers (drained)
- 6 slices provolone cheese
- 8 tbsp butter

Directions:

1. In a bowl, combine the mayonnaise with the drained olives. Spread the mixture evenly over the bottom half of the focaccia.
2. Layer with the remaining ingredients in recipe order (lettuce, ham, sweet red peppers, turkey, tomatoes, salami, roasted red pepper, and cheese).
3. Place the remaining half of focaccia on top and slice into 24 evenly sized wedges.
4. Secure each wedge with a cocktail stick and serve.

Author's Afterthoughts

Thank you

I would like to express my deepest thanks to you, the reader, for making this investment in one of my books. I cherish the thought of bringing the love of cooking into your home.

With so much choice out there, I am grateful you decided to purchase this book and read it from beginning to end.

Please let me know by submitting an Amazon review if you enjoyed this book and found it contained valuable information to help you in your culinary endeavors. Please take a few minutes to express your opinion freely and honestly. This will help others make an informed decision on purchasing and provide me with valuable feedback.

Thank you for taking the time to review!

Christina Tosch

About the Author

Christina Tosch is a successful chef and renowned cookbook author from Long Grove, Illinois. She majored in Liberal Arts at Trinity International University and decided to pursue her passion of cooking when she applied to the world renowned Le Cordon Bleu culinary school in Paris, France. The school was lucky to recognize the immense talent of this chef and she excelled in her courses, particularly Haute Cuisine. This skill was recognized and rewarded by several highly regarded Chicago restaurants, where she was offered the prestigious position of head chef.

Christina and her family live in a spacious home in the Chicago area and she loves to grow her own vegetables and herbs in the garden she lovingly cultivates on her sprawling estate. Her and her husband have two beautiful children, 3 cats, 2 dogs and a parakeet they call Jasper. When Christina is not hard at work creating beautiful meals for Chicago's elite, she is hard at work writing engaging e-books of which she has sold over 1500.

Make sure to keep an eye out for her latest books that offer helpful tips, clear instructions and witty anecdotes that will bring a smile to your face as you read!