

## Grinder Sandwich



### Ingredients, Pancakes:

#### Grinder Salad

- ½ head iceberg lettuce
- ½ small red onion
- 1 Pepperoncini, or 4-5 hot pepper rings
- 1 garlic clove
- 2 TBLS mayonnaise, or Greek yogurt
- 1 TBLS red wine vinegar
- 2 TBLS parmesan cheese, grated
- ½ tsp Italian seasoning
- ¼ tsp oregano
- ¼ tsp chili flakes, optional
- Pinch salt and pepper, to taste

#### Ingredients, Grinder Sandwich

- 2 Italian Style Hoagies, or submarine buns
- 1 medium beefsteak tomato, or tomato of choice
- 6 slices deli ham
- 6 slices deli roasted turkey, or chicken
- 4 slices prosciutto
- 8 slices capicola, or salami of choice
- 8 slices Genoa salami, or salami of choice
- 6 slices provolone cheese, or mozzarella
- 2 TBLS parmesan cheese, grated

#### Method, Grinder Salad:

1. Shred the iceberg lettuce into thin strips. Thinly slice the red onion. Finely chop the Pepperoncini pepper. Finely mince or grate the garlic clove.
2. In a medium sized bowl combine the mayonnaise, red wine vinegar, parmesan cheese, Italian seasoning, oregano, chili flakes (if using). Mix until evenly combined.
3. Add the lettuce, red onion, Pepperoncini and garlic. Toss until evenly coated. Taste and season with salt and pepper as desired.
4. Set aside in the fridge while you assemble the sandwich.

#### Method, Grinder Sandwich:

1. Slice the hoagie or submarine bun through the center and place on a sheet pan cut sides up.

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2. Place 3 slices of provolone cheese on the top half of each bun. Evenly distribute and layer the deli meat on the bottom halves.
3. Place the sheet pan in the oven or toaster oven on 'broil' for 2-3 minutes, or until the cheese has melted (or air fry on 400°F for 2-3 minutes).
4. Slice the tomato into thin slices and layer on top of the deli meat.
5. Top with the grinder salad and sprinkle on the grated parmesan cheese.
6. Close the sandwich and enjoy!