



River Recipes

All the ingredients found in these delicious recipes can be found at your local Weis Market – Where Freshness Matters.



Simple Sandwiches versus Gourmet Sandwiches

How do I love thee, let me count the ways...Love to me equals a Double-decker Ham and Cheese Club with the perfect garden fresh tomatoes...because sometimes...you just want something simple without all the complicated sauces and different types of artisan breads that you see out there...right? But it has to have bacon and a crunchy kosher pickle or it doesn't count in my book. And then sometimes-you need a change of pace...I get it...walk on the wild side with me for a minute...and I will show you the way... There's nothing better than a great sandwich to make you stop and live in the moment!

Ok, off to the deli...And away we go!

Let me know about your favorite sandwich. Email: chefkate@hotmail.com

For Simple - Try This:

Ham or Turkey w/Cheese Club

Spicy Italian Hoagie

Beloved BLT on toasted Wheat

Tuna Salad Wrap

Roast Beef on a Kaiser Roll

The Sacred Grilled Cheese

Chicken Salad on Rye

Gourmet - Add This:

Add Chipotle Mayonnaise and Gouda on marbled pumpernickel bread

Add Lonza (dried cured capicola), Caponata, shaved Soppressata and a nice balsamic glaze...now that's tough

Pancetta, Romaine Lettuce, Roma Tomatoes on Focaccia with Garlic Aoli Fresh Basil Leaves, and more bacon. This is my very favorite sandwich-ever.

Tuna Salad made with green onions, Diced cucumbers, a squeeze of fresh lemon and a dash of Old Bay Seasoning.

Toasted Italian Bread, Cooper Cheese & mouthwatering horseradish. As for me-I add BBQ sauce, onions and a few leaves of fresh rosemary...

There are too many upgraded versions- Go to: www.huggingthecoast.com and Search Gourmet Grilled Cheese. It's truly a dynamite site!

Upgrade to a **Jambalaya Sandwich** Courtesy of Guy Fieri...I give him props because this is truly an amazing sandwich and not for the faint of heart. It can feed a family of four and the neighbors! Dig it and dig in!

Basic Mayonnaise Recipe

2 Egg Yolks
1 tsp Dijon or grainy mustard
½ tsp salt
Pinch of Cayenne
1 ½ tsp White Wine Vinegar
2Tbsp fresh lemon juice
1 cup canola or vegetable oil

Place everything except oil in a food processor/blender. Zap for about 7-8 seconds. While it is still on, slowly add the oil a little at a time, then in a steady stream if oil. Once it starts to look thick, turn off blender and taste...you may add more salt or lemon...whatever you prefer. And look! You have just made your own mayonnaise! Enjoy!

Variations:

Aoli- Add 5 -6 cloves of smashed garlic, 3 Tbsp of olive oil and cracked black pepper.

Horseradish sauce-Add as much or as little horseradish as you like...use the pink horseradish for a fun looking sauce.

Herb- Use ¼ cup of fresh herbs and 1 Tbsp more of lemon juice. Stir well. A nice crisp taste.

Check out the other varieties of sauces that you can make on the internet....there are too many to list.

Have fun trying them out and see how a little bit of a twist can take your simple sandwich to gourmet in a flash! If you have any questions, please feel free to email me:

chefkate@hotmail.com