

GUASTELLO'S VILLAGE MARKET

Italian Grinder Party Sub

Serves 8

Ingredients

For the Sub

16 ounce Italian loaf of bread
1/2 pound medium sliced deli provolone cheese
1/2 pound thinly sliced deli ham
1/4 pound thinly sliced deli Sopprasetta
1/4 pound thinly sliced deli Genoa salami
6 thinly sliced deli pepperoni

For the Grinder Salad

1 cup mayonnaise
2 tablespoons red wine vinegar
2 cloves garlic, minced
1/2 teaspoon fresh cracked black pepper
1/2 teaspoon dried oregano
1/2 teaspoon red chili flakes
1/4 teaspoon kosher salt
1/4 cup sliced pepperoncini.
1/4 medium red onion, thinly sliced
1 head iceberg lettuce, shredded

For Assembly

2 ounces freshly grated Parmigiano-Reggiano cheese
1 beef steak tomato, sliced
drizzle of olive oil
kosher salt to taste
fresh cracked pepper to taste

Instructions:

Preheat the oven to 350°F.

Cut the bread in half and place it on a sheet tray cut side up. Remove most of the inside of the bread leaving about 1/2-inch of the bread. Add half of the provolone to each side. Place in the oven until melted, about 5 minutes.

Layer the ham over one half of the sub and layer the soppressata on the other side.
Top the ham with the salami. Top the soppressata with the pepperoni.

Place back in the oven to heat the meats through and toast the bread, for 5 minutes.

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While the sub is baking, make the grinder salad.

Whisk together the mayonnaise, vinegar, garlic, pepper, oregano, chili flakes, and salt until combined. Add the pepperoncini and red onion and stir around in the dressing until coated.

Add the lettuce, and using tongs toss it in the dressing to coat. Set aside.

Sprinkle the sub with 1/4 of the parmesan cheese. Add tomato slices. Drizzle the tomatoes with olive oil and add salt and pepper to taste.

Add some of the grinder salad. Top with the remaining parmesan cheese.

Add the top half of the sandwich over the bottom half (I like to press it down gently.)

Cut into wedges and serve with more of the grinder salad on the side with chips for dipping!

Cook's Notes:

Feel free to switch out meats and cheeses to your liking. I do recommend thinly slicing the meat and layering it in a "fluffy" way, it is more enjoyable to eat that way instead of just layers of meat packed on each other.

Cheese substitutions: Mozzarella, Swiss, Fontina, Muenster, Gruyere.

Meat substitutions: Prosciutto, mortadella, capcolla, tavern ham.

Bread substitutions: I love using a crusty large Italian bread topped with sesame seeds for an extra layer of flavor, again use whatever bread you like. Focaccia or plain Italian bread works too.

Pepperoncini substitutions: The grinder salad is definitely the star of this sub. If you don't like pepperoncini, you can sub with banana peppers or another pickled vegetable. This is what really gives a pop to the salad.

Credit: bellyful.net