

The Art of
MANLINESS
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SANDWICHES
FOR MEN COOKBOOK

500+ MANLY SANDWICH RECIPES

Introduction



Men and sandwiches have always gone together. Sandwiches originally started out as a food enjoyed by men who wanted something convenient to fuel their nights of drinking and gaming. The food famously got its name from John Montagu, 4th Earl of Sandwich, who, in order to keep his hands from getting greasy while munching on a slab of meat during a game of cribbage, had his valet stick the meat between two slices of bread. Fast, inexpensive, portable, and filling, the sandwich grew in popularity as a convenient meal for any old time.

I know I love me a good sandwich. Reubens, Cubans, Tortas, Monte Cristos...if there's meat, cheese, and other goodness stuffed between two slices of bread, I like it.

In late March, 2013, *The Art of Manliness* celebrated the sandwich by launching a month-long sandwich project. I started out posting a couple simple upgrades to the bologna sandwich (see below), and then asked readers to chime in with their favorite sandwich combos and recipes. We received nearly 500 entries. Every weekday of April, we picked one of those sandwiches and made it ourselves, complete with pictures.

This cookbook comprises not only the entries we tried ourselves, but also the other submissions as well. Hundreds of sandwich ideas right here at your fingertips; could it get any better?

To start things out, I'll share my two simple upgrades for the humble bologna sandwich. It was one of my favorites growing up, and still is today. It was standard fare whenever I brown-bagged it to school. In the summertime, it was an easy sandwich to make for my seven-year-old self. Just pull out the meat from the cold-cuts drawer in the fridge, slap some mustard on some Iron Kids Bread, and you're in business. All washed down with a big glass of cold milk.

As an adult, I've pretty much eliminated bologna sandwiches from my diet because, let's be honest, they're not the healthiest thing to eat by any stretch. But every few months, I get a hankering for one (especially during the summer). So I'll go to the grocery store, buy my bologna sandwich supplies, and have a bologna sandwich splurge. It's a wonderful thing.

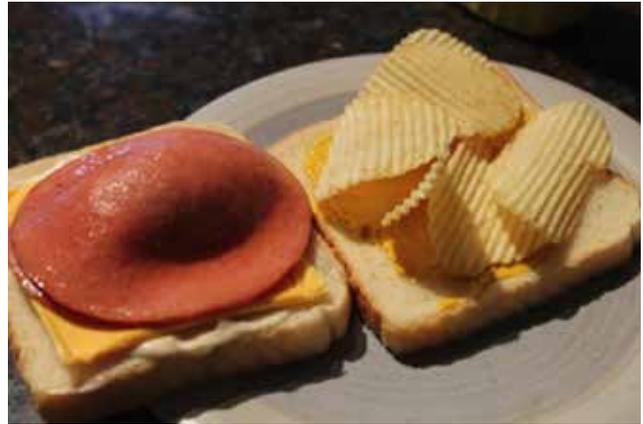
Upgrade 1



Fry up your bologna. Growing up, my family just ate our bologna cold, straight from the fridge. It never crossed my mind that you could warm it up. Why would you? Bologna is a cold-cut after all. But a few years ago, I came across an article where a person recommended frying up your bologna before putting it in the sandwich. Intrigued, I gave it a try. When I bit into my sandwich I felt like Paul on the Road to Damascus or Neo taking the Red Pill. I experienced a paradigm shift. Fried bologna sandwiches are awesome. If you've never done it before, give it a try. You won't regret it.

As it cooks, the bologna gives off a nice savory smell. Sort of like Spam. The center of the bologna puffs up, causing it to look like those half-ball jumping toys. I like to put my cheese on the sandwich and then the hot bologna on the cheese. The heat from the meat gives the cheese just the right amount of melt.

Upgrade 2



Put potato chips on the sandwich. This was something my mom taught me. The potato chips give the otherwise soft texture of a bologna sandwich a nice, salty crunch. Personally, I think Ruffles are the best accompaniment to a bologna sandwich. The ridges make the difference.

I actually enjoy putting chips (and Cheetos — Cheetos make every sandwich better) on most of my cold-cut sandwiches. I've met a few people who are chips-on-sandwich people, too. It's fun introducing those who have no idea about the concept and seeing them become zealous converts.

**Let the sandwich
celebration continue...**



Southwest Breakfast Sandwich

Contributed by Matt



The wrinkles of the bacon perfectly held in the salsa so as not to make a giant mess. I used a medium, moderately-chunky salsa, but that's just my preference. Eat up!



Ingredients

- Bacon
- Egg
- Pepper jack cheese
- Salsa
- English muffin

1. Fry Bacon
2. Fry Egg in Bacon Grease
3. Toast Muffin and Slice Cheese
4. Start Assembly.

This sandwich is served open-faced. I started assembly on the muffin with cheese. Egg next so that the cheese could melt between the toasted muffin and hot egg. I actually split the egg in half as it would be more manageable as a sandwich. I didn't want to have to use a fork.

I split both bacon strips in half and gave one strip to each sandwich. Turned out to be the perfect amount.



Simple Fried Egg Sandwich

Contributed by Matthew W.

Ingredients

- Bread
- Butter
- Egg
- Salt & pepper
- Your favorite cheese

1. Toast the bread.
2. Then take a skillet, add a bit of butter, and fry up an egg (or two if you're really hungry).
3. Don't forget the salt and pepper.
4. Be sure the eggs are hard-fried (aka cooked solid) because anything else might make a mess.
5. Butter the toast, place a slice of your favorite cheese on the toast, and place the egg(s) on top of the cheese.

Contributed by Mike H.

Ingredients

- 5/8 oz. good quality cheddar cheese
- 2 slices Oscar Mayer Mesquite Smoked Turkey Breast
- 2 modest slices of very sour sourdough
- 1 large egg
- 1/4 tsp olive oil
- 1/2 tsp margarine (optional)
- Salt, pepper, and herbs to taste

1. Get your smallest non-stick skillet hot over a medium flame and add the olive oil.

2. When pan is hot, place bread in your toaster and begin toasting on a very light setting. Add the two slices of turkey to the pan and begin browning.
3. Brown both sides in the olive oil, and they should be ready just as the toaster finishes your bread. Move the meat to one slice of the bread and put the sliced cheese on top to begin melting.
4. Either quickly wipe your skillet and return to heat and add the margarine or just leave the remaining oil in the pan and crack your egg in as soon as the pan is back up to temperature.
5. If you like a homogeneous sandwich, break the yolk with the edge of a spatula, else leave it intact for a runnier sandwich.
6. As the white is nearing firm, quickly flip your egg in the pan to finish as either over-easy, over-medium, or mixed yolk/egg but still soft. Remember: If its done in the pan, it'll be over-done on the plate (sandwich).
7. Transfer the egg to the top of the cheese and hit with salt, pepper, and/or your favorite herbs. I use the Trader Joe's Salt-Grinder with a blend of salt, bay, thyme, and lemon and it makes for a wonderful sandwich.
8. Add the second slice of toast to the top and enjoy while hot.

Contributed by Josh

Ingredients

- 2 slices of cinnamon raisin bread
- 1 hefty spoonful of sunflower butter
- 1 spoonful of brown sugar

1. Toast the cinnamon raisin bread.
2. Spread the sunflower butter on one slice of the bread.
3. Spread the brown sugar on top of the sunflower butter.
4. Put the other slice of bread on top and enjoy!

The Champion

Contributed by Ryan

Ingredients

- 1 English muffin
- Egg whites
- 2 strips of bacon
- 2 pieces of Canadian bacon

1. Toast English muffins to your liking.
2. Cut up bacon and put in eggs after you pour the egg whites in pan.
3. Prepare Canadian bacon as you normally would.
4. Place ingredients in between muffins. Enjoy.

Contributed by Curran

Ingredients

- Bacon
- Two eggs
- Cheese
- English muffin
- Lettuce
- Tomato
- Red Onion

1. Fry up 4-6 strips of bacon and take two of them and chop them up into very small pieces.
2. Make a bit of an omelet-style egg. Just use a larger pan or a griddle if you have a capable one and spread two whisked eggs out and add the tiny pieces of bacon and some cheese of your liking, I typically prefer pepperjack.
3. Now make sure you begin toasting your English muffin and then fold the egg into an omelet that will be close to the same size as the English muffin.
4. Place the eggs on the muffin when ready and tear the rest of the bacon in half and add it on as well.
5. The best toppings in my opinion are crisp lettuce, a tomato slice, and some red onion.

The Common Man's Eggs Benedict

Contributed by Joe

Ingredients

- Sausage patties
- English muffin
- American cheese
- Eggs (2)
- Cheese (optional)

1. Toast an English muffin and lay both halves on the plate.
2. Cook up some sausage patties (the large, flat, original flavored ones from Walmart work the best), and add them to the muffins.
3. Place a slice of American cheese on top of each patty.
4. Then fry two eggs over-easy so the yoke is still runny.
5. Add them to your stack, break the yoke, and tuck in.
6. If you're feeling adventurous add another slice of cheese or even a second patty on each half.

Fried Egg with a Twist

Contributed by Johnny Boy

Ingredients

- Eggs (2)
- Bacon
- Bread
- Jelly

1. Start by frying up some bacon, then two eggs (I prefer to fry the yolk hard, but however you want it).
2. While that's going toast two pieces of bread.
3. Put the eggs and bacon on one of the slices, then jelly the other slice (I usually use grape, but again whatever you find works for you).
4. Put this slice jelly side down on top of it all.

Pepper and Egg Sandwich

Contributed by Paul

Ingredients

- Garlic
- Peppers
- Onion (optional)
- Eggs
- Olive oil
- Salt & pepper
- Romano cheese
- Ciabatta bread

1. Heat up some olive oil, add garlic until it browns (not over cooked).
2. Add peppers until they are soft (sometimes I add onion here too)
3. Add eggs (2-3, add salt and pepper to taste)
4. Cook until desired consistency, sprinkle with romano cheese.
5. Serve it open-faced on Ciabatta.

Contributed by Rich

Ingredients

- Bacon
- Sausage
- Egg
- Onion
- Garlic
- Pepper jack cheese
- Sourdough

1. Grill some bacon and sausage (real sausage, not pre made patties).
2. Then grill an egg to over-hard with some onions and garlic and melt pepper jack cheese on top.
3. Lastly, grill don't toast some sourdough, and throw everything in between the sourdough.

Breakfast Bologna Sandwich

Contributed by Jon

Ingredients

- Bologna
- Egg
- Bread
- Butter (optional)
- Muffin pan

1. Take a muffin pan and grease or spray.
2. Lay your bologna on top of one or more muffin holes and push it down so the outer edges are sticking out creating a small bowl.
3. Crack an egg and put into bologna bowl.

4. Stick into oven and bake until egg is to your liking.
5. While baking bologna and egg, toast two slices of bread. Butter (or not) your toast to your liking.
6. Serve hot baked bologna with egg between toast and enjoy

Contributed by Mark Turrieta

Ingredients

- Green chili cheese bagel, sliced and toasted
- 1 slice pepper jack cheese
- Eggs (2)
- 1 slice bologna
- 1 slice American cheese

1. Slice and toast bagel.
2. Add cheese to bottom bagel slice.
3. Scramble 2 eggs and place on bagel atop pepper jack cheese.
4. Fry slice of bologna and layer atop eggs.
5. Add slice of American cheese.
6. Top with the second bagel slice.

Contributed by S.W.

Ingredients

- 2 eggs
- Diced onion (about 1/2 cup)
- Diced green pepper (about 1/2 cup)
- Lettuce or spinach
- A few tomato slices
- Mayo
- Shredded cheese
- Salt and pepper
- Toast

1. Heat some oil in a pan, then sauté the onion and green pepper.
2. Beat the eggs and pour over the veggies once they're softened (my grandpa and brother add milk to the eggs for fluffiness, but I prefer to leave it out); add salt and pepper to taste.
3. Allow the eggs to set and then flip it to make a half-moon, as if you were making an omelet. Use your spatula to cut the half-moon down the middle, giving you two wedges roughly one-quarter the size of your pan.
4. Stack these wedges on top of one another and shuttle them over to a piece of toast.
5. If cheese is desired, sprinkle some between the wedges (I prefer sharp cheddar). Top with your choice of lettuce or spinach, a slice or two of tomato, and slap some mayo on the other piece of toast.
6. On those days you prefer a bit more flavor and protein, fry up some bacon or slices of ham to top off the eggs.

Spam & Egg Breakfast Special

Contributed by Travis



Ingredients

- 2 Eggo waffles (to be used as “bun”)
- Cheddar cheese
- Egg
- Spam (bacon flavored)
- Taco sauce

1. Slice Spam and fry
2. Toast waffles
3. Fry egg
4. Layer Spam
5. Add egg
6. Add cheese
7. Add a “splash” of taco sauce
8. Top with second waffle
9. I used a spicy taco sauce; it was superb.

Contributed by Justin

Ingredients

- Biscuit
- Country ham
- Apple butter

1. Butter a biscuit.
2. Fry country ham in a skillet and add to biscuit.
3. Top with apple butter.

Contributed by Matthew

Ingredients

- Bread of your choice
- Jam
- Chunky peanut butter
- Honey
- Apples
- Oranges

1. Toast bread.
2. Thinly slice an apple and an orange.
3. Layer ingredients on toast in the following order: Jam, chunky peanut butter, honey, apples, oranges.

Contributed by Aaron

Ingredients

- English muffin
- Cheddar cheese
- Raspberry jam

1. Toast an English muffin
2. Add thinly sliced strips of cheddar cheese to one side of the muffin
3. Add raspberry jam to the other
4. Squish together and enjoy

Contributed by Travis

Ingredients

- Bread of your choice
- Egg (1)
- Bacon (2 strips)
- Sriracha sauce
- Black pepper

1. Toast bread.
2. Cook your egg, over-medium.
3. Fry up the bacon.
4. Stack egg and bacon on toast.
5. Add Sriracha hot sauce and black pepper.

Breakfast Reuben

Contributed by Dan W.



Ingredients

- Rye bread
- Swiss cheese or emmentaler (I used Swiss)
- 1 egg
- Pastrami, corn beef, and roast beef (I just used a bit of pastrami and corn beef)
- Horseradish sauce
- Ketchup
- Sauerkraut

1. Fry Egg
2. Place Cheese and Egg on Bread
3. Layer Meats and Sauerkraut
4. Add Ketchup and Horseradish Sauce
5. Top and Enjoy
6. Add your pastrami, corn beef, and roast beef. Be as generous as you want. Top it off with a big heap of sauerkraut. Add your “Russian Sauce” by squirting some ketchup and horseradish sauce on top of your glorious pile of cheese, egg, meat, and kraut.

The Boss Man

Contributed by Jason

Ingredients

- Bacon (2 slices)
- Sausage (1 Jimmy Dean patty)
- Ham
- Eggs (2)
- Slice of tomato
- Cheese
- Mayonnaise
- Texas Toast

1. Cook Texas Toast.
2. Fry bacon.
3. Fry sausage.
4. Fry ham.
5. Cook your two eggs, scrambled.
6. Layer meats and eggs onto Texas Toast.
7. Add tomato, cheese, and mayo.

Contributed by Andrew

Ingredients

- ½ cup milk
- 1 egg
- 1 tbsp. parmesan cheese (finely grated)
- 2 slices bread
- 4 slices ham
- 2 slices Emmental or Gruyere cheese
- Dijon Mustard (to taste)

1. I whisk the egg and milk together with finely grated parmesan cheese, and pour into a plate.
2. Soak both sides of one slice of bread in the mixture, and toast over medium-low heat in a saucepan, flipping as needed, until both sides of the bread are crisp and golden brown.
3. Toast the second slice of bread and place one slice of cheese followed by two slices of ham on top.
4. Apply Dijon mustard (to taste) on the ham, then place the other two slices of ham followed by the last slice of cheese on top.
5. Place the first slice of bread on top and enjoy.

Contributed by Dan

Ingredients

- Eggs (2)
- Jalapeno
- Onion
- Tomato
- Other omelet fixins' of your choice
- Spam (4 slices)
- English muffin (or bread)
- Cheese of your choice
- Hot sauce

1. Make an omelet with the two eggs; put whatever you'd like in it. I always go for jalapenos, onions, tomatoes, etc.
2. Fry up a few slices of Spam (I usually do four slices)
3. Toast an English muffin or bread
4. Put it all together with a slice of cheese in between the Spam and eggs and drizzle it with hot sauce.

God Save the President

Contributed by Zach M.

Ingredients

- 1 slice of bread
- 1 tbsp honey
- 2 eggs
- 3 small slices of meat (I use turkey)
- Small handful of shredded cheese
- Salt and pepper
- Butter (to keep eggs from sticking)

1. First thing I do is start the eggs (I make them over-easy, but break the yolk near the end so the flavor gets spread throughout and isn't super messy when eating)
2. I then toast the bread.
3. Once the toast is done I spread the honey over it and then the cheese. I then place it back in the toaster over to melt the cheese for a short while.
4. After the eggs are done and the toast is on its second round, I put the meat in a pan and fry it till it is warm.
5. Finally, once the toast is done, I place the eggs and then meat on the bread, honey, and cheese and chow down.



Contributed by Heron

Ingredients

- Bagel
- Mayo (or margarine)
- Cheddar cheese
- Black Forest ham
- Mozzarella cheese

1. Warm or toast bagel
2. Quickly spread thinly with mayo or margarine
3. Layer cheddar cheese, thick slice of Black Forest ham, and mozzarella cheese between halves. Warm cheese helps stick ham to the bagel.

Bagelwich

Contributed by Kyle M.

Ingredients

- Bagel of your choice
- Sliced honey ham & deli turkey
- Swiss & colby jack cheese
- Slice of fresh green pepper
- Lettuce
- Mayo
- Potato chips

1. Slice green pepper.
2. Slice bagel and spread a light layer of mayo.
3. Layer ingredients onto bagel in the following order: Sliced honey ham, deli turkey, your two cheeses, fresh green pepper, lettuce, and finally, potato chips.

Contributed by GeekyMike

Ingredients

- Bagel
- Summer sausage
- Miracle Whip
- American cheese

1. Slice and toast bagel.
2. Microwave a chunk of summer sausage.
3. Spread Miracle Whip onto bagel.
4. Add sausage and American cheese.

2 Tasty 4 U

Contributed by Jabari McLain

Ingredients

- Plain Bagel
- Cream cheese
- Anchovies
- Fried onions
- Tabasco sauce

1. Slice bagel and spread cream cheese on it.
2. Layer anchovies, fried onions, and Tabasco sauce.

Contributed by Clint

Ingredients

- One bagel
- Two eggs
- Two to three slices of bacon
- Cream cheese
- Salt and pepper

1. Fry the bacon to your preference (I prefer my bacon on the chewy side).
2. Whisk your eggs with a little salt and pepper or whatever seasonings you like and scramble. If you're not worried about the cholesterol, scrambling them in a little of the leftover bacon fat adds even more flavor.
3. Lightly toast your bagel and spread a little cream cheese on both sides.
4. Put your bacon on the bottom and then top with the egg and top slice of bagel.

Contributed by Aaron

Ingredients

- Cream cheese
- Avocado
- Turkey
- Plain bagel

1. Slice bagel and spread cream cheese on it.
2. Cut avocado and slice.
3. Add avocado and turkey to bagel and top.



Bratwurst Sandwich

Contributed by Dylan Huff



Ingredients

- Pumpernickel bread
- Bratwurst sausage
- German mustard
- Sauerkraut

1. Slice Brats in Half Lengthwise
2. Fry Brat on Both Sides
3. Spread German Mustard
4. Stack the Brats
5. Pile on Sauerkraut
6. Top with Bread

This sandwich is served open-faced. I started assembly on the muffin with cheese. Egg next so that the cheese could melt between the toasted muffin and hot egg. I actually split the egg in half as it would be more manageable as a sandwich. I didn't want to have to use a fork.

Contributed by Jay

Ingredients

- Hot dog (a spicy variety is best)
- Bread
- Cheddar cheese (shredded)
- Jalapeno pickles
- Ketchup (optional)
- Mustard (optional)

1. Slice hot dog lengthwise and fry.
2. Spread the hot dog halves out on the bread.
3. Cover the dogs with cheddar cheese and jalapeño pickles.
4. Pop that into the toaster oven or broiler until the cheese is bubbling and you're ready to go. Ketchup and mustard optional.

Contributed by Isaac Law

Ingredients

- Wheat bread
- Mustard
- Summer sausage (4 pieces)
- Dill pickles (sliced)
- Cheese (optional)

1. Spread bread with mustard.
2. Add 4 pieces of summer sausage.
3. Add sliced dill pickles.
4. Optional: Add cheese.

Contributed by Christian

Ingredients

- 2 slices of white bread
- Bratwurst
- Pastrami
- Chili con queso

1. Slice bratwurst in half.
2. Heat pastrami.
3. Layer sliced bratwurst and pastrami on the bread.
4. Add a generous dollop of chili con queso.

PB&J Hot Dog Sandwich

Contributed by Scott



Ingredients

- 2 slices sandwich bread
- 2 hot dogs
- Peanut butter (I prefer creamy)
- Jam (I went with blackberry)
- Butter

1. Cut Hot Dogs Lengthwise and Fry - Scott mentioned applying pressure so they don't curl up. Good advice. I turned my back on them and they had curled up. Applying some pressure at that point was just fine though and they retained a mostly normal shape.
2. Apply Peanut Butter and Jam to Bread - I buttered one side of the bread (for grilled cheese-style grilling), then flipped over and gave one piece jam and the other piece peanut butter.
3. Grill - This is where I deviated from Scott's recipe. His suggestion was to toast the bread, and then apply the PB&J and hot dogs. We had quite a few reader suggestions, however, for a grilled PB&J. So I combined the two ideas. First up on the skillet, the slice of peanut buttered bread. Then the hot dog slices. The four pieces have perfect coverage.
4. Then slap on the jellied piece of bread. Cook just like you would a grilled cheese. It's a little tricky to flip, so be prepared.
5. Let it cool a minute and dig in!



Garden Fresh Egg Sandwich

Contributed by Rocky Rhodes



Ingredients

- 12-grain bread
- Butter
- 2 eggs
- Mustard
- Baby spinach
- Mint leaves
- Strawberries, sliced thinly
- Provolone cheese
- Cinnamon

1. Slice Strawberries
2. Fry Eggs in Butter
3. Spread Mustard
4. Add Egg and Sprinkle Cinnamon
5. Add Cheese
6. Add Mint
7. Add Strawberries
8. Add Spinach and Top

Contributed by Brendan

Ingredients

- Nutty, whole-grain bread
- All-natural peanut butter
- Chilies
- Hot sauce
- Cabbage

1. Slice fresh chilies.
2. Spread peanut butter on bread.
3. Add chilies.
4. Add hot sauce.
5. Top with a handful of cabbage and top slice of bread.

Grilled Peanut Butter Banana Foster

Contributed by Brian Nisonger

Ingredients

- Bread (multigrain or other soft bread)
- Peanut Butter
- Banana
- Vanilla

1. First get some bread, either a nice multigrain or a soft bread. Either works.
2. Next slather with peanut butter and cook it like a grilled cheese.
3. Then slice a banana.
4. Cook the banana slices in a skillet with butter and a splash of vanilla.
5. Once it gets to be a nice brown sauce spoon over the grilled peanut butter.

Contributed by Ryan

Ingredients

- Ciabatta bread
- Fresh mozzarella cheese
- Arugula
- Sliced tomatoes
- Prosciutto

Layer ingredients onto bread and enjoy!

Non-Breakfast Variety Fried Egg Sandwich

Contributed by Taylor

Ingredients

- Bread
- Egg
- Spices of choice
- Peanut butter
- Lettuce
- Mayonnaise
- Tomato (optional)

1. Toast two slices of bread (on one side only) while frying an egg.
2. Spread a thin layer of mayo on the toasted side of one of the slices.
3. Add spices to that (I like to use some oregano and some garlic powder).
4. On the other slice, and again on the toasted side, spread a thin layer of peanut butter. Put the egg on the peanut butter side.
5. Put a piece of lettuce and/or slice of tomato on that, then put the mayo side on top.

Contributed by Kenneth Payne

Ingredients

- Sourdough bread
- Peanut butter
- Mayo (or Miracle Whip)
- Cheese (cheddar or American)
- Onion (Walla Walla Sweet or Vidalia)

1. Spread peanut butter on one slice of bread.
2. Spread mayonnaise on the other.
3. Add slice of cheese.
4. Add slice of onion and top with other slice of bread.

The Semi-Traditionalist

Contributed by Mike W.

Ingredients

- White bread
- Mayo
- Hot pepper jam (I recommend a variety with fruit in it such as strawberry jalapeno)
- Colby jack cheese
- Egg

1. Toast the bread.
2. Apply mayo lightly to one slice of toast.
3. On the second slice of toast spread hot pepper jam.
4. Place one slice of cheese over the pepper jam.
5. Fry up an egg the way you like it and slap it in the middle of the sandwich. I prefer either scrambled or over-hard.

Contributed by Xfire

Ingredients

- Eggs
- Celery
- Onion
- Salt and pepper
- Mayo
- Rye bread
- Bleu cheese dressing

1. Make egg salad (chopped eggs, finely diced, celery and onion, a dash of salt and black pepper, then enough mayo to make it stick).
2. Spread with chunky Bleu cheese dressing.
3. Add the egg salad.

Contributed by Rahul

Ingredients

- Medium-thick sliced tomatoes
- Thinly sliced cucumbers
- Butter at room temperature
- Salt and pepper

1. Toast your bread slightly and apply the butter.
2. Your butter should be soft enough that the heat of the toast melts it giving the bread a lovely golden shine to it.
3. Liberally layer your cucumbers and tomatoes and then sprinkle some salt-and-pepper mix on the top.
4. Put the second slice on top and press down. Enjoy!

The PBCMP

Contributed by Ben Sargent

Ingredients

- Two slices of favorite bread
- Peanut butter
- Thick slice of cheddar cheese
- Mayonnaise
- Pickles

1. Spread peanut butter on one slice of bread.
2. Spread mayonnaise on other slice of bread.
3. Put slice of cheddar and pickles on the bread.
4. Put bread together.
5. Grill on George Foreman or other sammich griller.

Black Bean Veggie Sandwich

Contributed by Scott



Ingredients

- White bread
- Mayo
- Mustard
- Cheddar cheese (I didn't have any on hand, so I used muenster cheese)
- Zucchini
- Mushrooms
- Black beans
- Red or green pepper (I used a jalapeño pepper — I like living dangerously!)
- 2 garlic cloves

1. Make Bean Mix - Put can of black beans (drained), red or green pepper, and two garlic cloves in food processor. You're kind of making a black bean hummus here.
2. Blend until well mixed. It should still be thick, and hummus-y, though. I unfortunately went a little food processor crazy and created an almost liquid mixture.
3. Thinly Slice Zucchini - Create 4 to 5 thinly sliced zucchini rounds.
4. Slice Mushroom

5. Add Mayo to Bread
6. Add Cheese - Add two slices of cheddar or muenster cheese. Scott says it's "very important that the mayo and cheese be touching — it's not the same without the directly combined flavors."
7. Add Zucchini Slices
8. Stack Mushroom Slices
9. Add a Dollop of Bean Mix
10. Spread Mustard on Second Slice of Bread and Top

The Almighty

Ingredients

- 2 slices bread
- Egg (1)
- Peanut butter
- Cheese (1 slice)
- Sriracha

1. Toast bread.
2. Fry egg.
3. Spread 2 scoops peanut butter on both slices of toast, put egg and cheese between, and cover with Sriracha.

Pepper and Egg Sandwich

Contributed by Phil

Ingredients

- 2 or 3 eggs
- 1/3 to 1/2-cup of green bell pepper (sliced or diced)
- 1/4 to 1/2 cup of mozzarella cheese.
- 1 – 2 tablespoons of beef consomme or drippings (optional)
- French roll (lightly toasted)

1. Scramble eggs and add peppers, cheese, and beef consomme.
2. Cook in butter or margarine over low heat, so cheese melts and peppers cook.
3. Place on roll and put in oven at 350 degrees for 5 – 10 minutes.

Contributed by Roger

Ingredients

- Ciabatta roll
- Olive oil
- Rocket lettuce
- Tomato
- Mozzarella ball
- Basil

1. Cut Ciabatta roll in half.
2. Drizzle with olive oil.
3. Cover with a bed of rocket lettuce.
4. Add slices of tomato.
5. Slice up half a mozzarella ball and layer it on.
6. Tear up fresh basil leaves and sprinkle them over.
7. One last drizzle of olive oil and crown the sandwich with the top piece of bread.

Open-Faced Veggie Pita

Contributed by Richard Parker

Ingredients

- Pita bread
- Tomatoes
- Onions
- Black olives
- Avocado
- Mushrooms
- Peppers
- Onions
- Scallions
- Alfalfa sprouts (necessary!)
- Cheese

1. Turn the broiler in your oven on
2. Slice a pita in half lengthwise (you'll end up with two small disks)
3. Add to the top of one or both of the disks (in whatever order you prefer):
 - Sliced Tomatoes
 - Sliced Black Olives
 - Sliced Avocado
 - Sliced Mushrooms
 - Thinly Sliced Pepper
 - Thinly Sliced Onions
 - Scallions
 - Any other vegetables you might want
4. Throw some alfalfa sprouts on top
5. Top with your choice of grated cheese (I prefer cheddar)
6. Place your pita(s) on the middle rack of your oven so its not too close to the broiler until the cheese has melted. Watch that they don't burn as it doesn't take too long.
7. Serve and enjoy!

California Sandwich

Contributed by Chrissy

Ingredients

Avocado salad:

- 1 avocado, peeled, pitted, and diced
- 1 large tomato, cored and chopped
- 1 cucumber, peeled, seeded and diced (optional)
- Squeeze of lime juice
- 2 tablespoons chopped fresh cilantro

Other ingredients:

- Vegetable cream cheese spread
- 4 slices bread (preferably whole grain), toasted
- 1/4 cup alfalfa sprouts
- 2 to 4 slices pepper jack cheese

To Make the Avocado Salad:

1. In a medium bowl, gently toss together the avocado, tomato, cucumber, lime juice, and cilantro.
2. Season with salt and pepper, and set aside.
3. To Assemble:
4. These will be open-faced sandwiches. Spread the vegetable cream cheese on all four toasted bread slices.
5. Add the slices of pepper jack cheese on top.
6. Pile on the avocado salad.
7. Top the sandwiches with the sprouts. You will probably want to eat it with a fork!

(Makes 2 large sandwiches)

Pico Sandwich

Contributed by Bryant Ward

Ingredients

- Multi-grain bread
- Tomato
- White onion
- Pickled jalapenos
- Salt and pepper
- Lime
- Avocado (optional)

1. Lightly toast the bread.
2. Pile on: sliced tomato, sliced white onion, and sliced pickled jalapenos.
3. Lightly salt and pepper.
4. Add fresh lime juice to taste.
5. Optional: Add sliced avocado.



The All-American Dagwood

Contributed by Jayme



Ingredients

- 3 slices sourdough bread
- 2 tablespoons deli mustard
- 1 tablespoon mayonnaise
- 4 slices deli ham
- 2 slices American cheese
- 2 leaves iceberg lettuce
- 4 slices bologna
- 4 slices salami
- 6 dill pickle chips
- 3 slices tomato
- 4 slices turkey
- 2 slices Swiss cheese
- 2 pimiento stuffed green olives
- Handful of Ruffles potato chips

1. Spread Condiments on Bread. Lay out the three slices of sourdough. Smear two of them with mustard and one with mayonnaise. Jayme recommends a tablespoon of each condiment for each slice, but I just eyeballed it according to my personal taste.
2. Add Ham, American Cheese, Lettuce, & Bologna to One Slice of the Mustard-Smeared Bread

3. Add Salami, Dill Pickle Chips, Tomato, Turkey, Swiss Cheese, and Potato Chips to the Other Mustard-Smeared Slice. I also added my pepperoni here.
4. Place Mayo-Smeared Slice of Bread on Top of the Chips (Mayo-side Down)
5. Stack Both Layers on Top of Each Other & Skewer



Triple Decker

Contributed by Ink Wellson

Ingredients

- 3 slices bread
- Lettuce
- Tomato
- Ham, turkey, pastrami
- Cheese
- Condiments of choice

1. Toast all three slices of bread.
2. Lay one piece of bread and layer these ingredients in order: lettuce, tomato, ham, turkey, pastrami, cheese, condiments.
3. Lay another slice of bread and repeat all the ingredients.
4. Slice in half and enjoy the layers.

Double-Decker Grilled Cheese

Contributed by Chad

Ingredients

- Bread of choice
- Cheese of choice
- Mayo
- Mustard
- Hot corned beef
- Sauerkraut

1. Make two grilled cheese sandwiches of your choice. I like to make one with mayo, and the other with a good mustard.
2. Use the two sandwiches as “buns” - place fillings of your choice between the two sandwiches. My go-to: hot corned beef w/sauerkraut, or hot brisket w/grilled onions.

The Hegridge Special

Contributed by Adam Vedomske

Ingredients

- Fried egg (if you like it runny or hard either works)
- 3 pieces of bread
- Ham
- Cheese
- Salt and pepper
- Mayo (optional)
- Butter

1. Take a frying pan and cook your egg to the consistency that you enjoy (salt and pepper to taste).
2. When your egg is just about done put butter on two pieces of your bread.
3. Slap one piece butter down on frying pan with cheese and ham (or any meat)
4. Put the non-buttered slice of bread on to trap the heat in and make a sort of grilled cheese and ham sandwich.
5. Then once your egg is done put the egg on the non-buttered piece and top it off with the other buttered piece.
6. Once the one side is golden brown flip sandwich and press down with spatula until new side is brown and remove from pan and enjoy!

The Colonel's Favorite

Contributed by Steve Cavanaugh



Ingredients

- 2 slices of pumpernickel bread
- 1 slice of rye bread
- Pastrami
- Roasted turkey
- Mayo
- Thousand Island dressing
- Red cabbage
- Carrot
- Onion
- Celery seed
- Black pepper

1. Make Coleslaw
2. Chop red cabbage into thin slices.
3. Use a peeler to create thin carrot slices.
4. Chop an onion. I could have gone thinner with all my vegetable chunks, ala classic slaw, but didn't have the patience.
5. Add two dollops of mayo.
6. Add some celery seed and black pepper.
7. Mix. Yep, looks like coleslaw.
8. Spread a Generous Amount of Thousand Island Dressing on a Slice of Pumpernickel

9. Add Pastrami
10. Add Slices of Swiss Cheese
11. Add Layer of Rye Bread
12. Spread Thin Amount of Mayo on Rye Bread
13. Pile on the Turkey
14. Pile on the Coleslaw
15. Top with Slice of Pumpernickel

Contributed by Vegas

Ingredients

- Wheat bread
- Crunchy peanut butter
- Strawberry jam
- Ham
- Cheese
- Mustard

1. On one slice of bread, add peanut butter and jam.
2. Add slice of bread.
3. Add ham, cheese, and mustard.
4. Top with third and final piece of bread.

World-Class PB&J

Contributed by Mark Adkins

Ingredients

- Toasted wheat/multigrain bread
- Crunchy peanut butter
- Creamy peanut butter
- Strawberry jam
- Sliced strawberries
- Sliced bananas (sliced lengthwise for better coverage)
- Drizzle of honey

1. Start with crunchy peanut butter and jam on first piece of bread.
2. Lay second piece of bread.
3. Now layer creamy peanut butter, sliced strawberries, sliced bananas, and a drizzle of honey.
4. Top with final piece of bread.

Contributed by Jack Pelletier

Ingredients

- Sourdough bread (3 slices)
- Mayonnaise
- Spicy mustard
- Cold cut turkey (can substitute for chicken)
- Lettuce
- Pickles
- Jalapenos
- Bacon

1. Fry bacon.
2. Spread first slice of bread with spicy mustard.
3. Add turkey and lettuce.
4. Add second piece of bread.
5. Add turkey, pickles, jalapenos, and bacon.
6. Top with final piece of bread.

Contributed by Marco

Ingredients

- Bread
- Brie cheese
- Pesto
- Almonds
- Tomato
- Cucumber
- Mayonnaise

1. One first slice of bread, lay brie, pesto, and almonds.
2. Add additional slice of bread.
3. Layer tomato, cucumber, and mayonnaise.
4. Top with final piece of bread.



Great-Grandpa's Salami Sandwich

Contributed by Big Bad Moose



Ingredients

- Rye bread
- Butter
- Salami (the thickness of half a deck of cards)
- Provolone cheese
- Mayo
- Hot mustard or Dijon
- Sliced black olives
- A thin slice of tomato

1. Butter Bread
2. Fry Salami
3. Layer Salami
4. Layer Cheese
5. Add Tomato
6. Spread Generous Helping of Mayo and Spread Mustard
7. Add Sliced Olives and Black Pepper and Top

Contributed by Matt Tantillo

Ingredients

- Plain wheat bread
- Ham cold-cuts (whatever style you like)
- Sharp cheddar slices
- Olive oil
- Grated parmesan & romano
- Roasted Garlic Triscuits

1. Set the two slices of bread out and pour a small amount of olive oil (I usually cover about 40% of the bread) onto one slice.
2. Immediately put the other slice on top and smear them around to help the oil soak in.
3. Open them back up, and sprinkle out the grated parmesan & romano to taste. I usually use the dry stuff as it soaks up the olive oil nicely.
4. Slap on a slice of sharp cheddar, however much ham you like, and then layer on a few Garlic Triscuits for that satisfying crunch!

Contributed by Tyler M

Ingredients

- Bread
- Hard Salami
- Potato Chips

Layer bread, hard salami, and potato chips – top and enjoy!

Contributed by David H

Ingredients

- Pumpernickel roll
- Spicy brown mustard
- Corned Beef or Pastrami
- Tomato
- Red onions

Layer the ingredients on your bread in the above order.

Contributed by Gary

Ingredients

- 2 slices crusty French bread
- 3 slices roast turkey/chicken
- 2 slices bacon
- 1 slice red onion
- 1 slice avocado
- Salt & pepper

1. Fry bacon.
2. Layer ingredients into sandwich in the above order.

Contributed by Logan

Ingredients

- Bread, usually white for me.
- Miracle Whip or mayo
- Provolone & mozzarella cheese
- Sliced turkey breast
- Onion
- Lettuce
- French fries
- Dijon or honey mustard

1. Take the bottom slice of bread and spread it with some miracle whip or mayo.
2. Place a piece of provolone cheese there.
3. About 1/2 to an inch of sliced turkey breast on top of that.
4. Then toss on some sliced onion and lettuce.
5. Now here's the kicker. Get some nice hot French fries and add them on and toss another piece of cheese onto the fries, I like adding a slice of mozzarella but it can be anything.
6. Finally a bit of Dijon or a nice thick honey mustard and the last slice of bread.

Contributed by John K

Ingredients

- Sandwich pepperoni – it can't be too spicy. I like Boar's Head, cut thick.
- American cheese
- Mayonnaise
- Bread and butter pickle slices
- Pringles
- Whole wheat potato bread

1. Start with potato bread and spread with an unhealthy amount of mayonnaise.
2. Layer meat, cheese, pickle slices, and crushed up Pringles.

Contributed by Sonny

Ingredients

- Bread
- Hummus
- Dijon mustard
- Salami
- Leafy sprouts
- Tomato
- Cheese (Havarti or Provolone)
- Pickles (Spicy McClure's are the best)
- Oil, herb, and vinegar mix

Layer ingredients into a sandwich in the order above.

Contributed by Joshua

Ingredients

- Good crusty Kaiser roll cut in half, but leaving a hinge for stability.
- Ham
- Turkey
- Salami
- American cheese
- Shredded lettuce
- White onions
- Green peppers
- Italian dressing

1. Before closing the sandwich you top it with Italian dressing.
2. After closing you wrap it in tin foil and put it in the fridge for a couple hours. I often make them the night before. Overnight the oil and vinegar in the dressing break down the cheese making it a little soft and a bit closer to a sauce consistency. This only seems to work with processed cheeses like American. The time and dressing also seems to take a bit of the edge off the onions as well.
3. To eat peel the tin foil back about half way and dig in. If you leave the wrapper in place the bread will keep soaking in the extra dressing giving you a bit of extra flavor all the way through.

Contributed by Michael C.

Ingredients

- Good bread (preferably honey-wheat or sourdough)
- A few slices of fresh-fried, thick-cut bacon
- Pimento cheese (high-quality for best results)
- Jalapenos
- A few slices of pepper jack cheese
- Deli-cut style turkey breast

1. Fry bacon.
2. Give a smearing of pimento cheese to your bread.
3. Layer a heaping of turkey, cheese, a smattering of jalapenos, and bacon.

The Leftover Thanksgiving Turkey Special

Contributed by John

Ingredients

- Sourdough bread
- Mayo
- Brown mustard
- Leftover Thanksgiving turkey
- Cranberry sauce
- Cheese (optional)
- Pickles

1. Take two slices of sourdough bread and toast them up lightly.
2. Then spread mayo on one side, and a nice brown mustard on the other.

3. Pull out your leftover Thanksgiving turkey and grab some small-ish chunks off. Stack the chunks so that they're a couple layers thick and provide full coverage on your bottom bread.
4. Then take the canned cranberry sauce that nobody really ate at thanksgiving and layer a couple slices on top.
5. Cheese is optional, but never a bad idea.
6. Finish it off with a couple pickles and you're good to go!

Pickle Lovers

Contributed by Anthony P

Ingredients

- Bread
- Dozens of pickles, thinly sliced
- Real mayonnaise
- Mozzarella cheese
- Tomato
- Turkey

1. Smear bread with real mayonnaise.
2. Add pickles.
3. Add mozzarella, tomato, and turkey.

Peanut Butter Bologna Sandwich

Contributed by Daniel

Ingredients

- Bread
- Bologna
- Peanut butter
- American cheese
- Yellow mustard

1. Toast bread.
2. Spread peanut butter onto one slice of bread.
3. Spread mustard onto other slice.
4. Add bologna and cheese and top.

Contributed by Matt

Ingredients

- Rye bread
- Turkey
- A milder cheese like Muenster is good
- Tomato
- Lettuce
- Horseradish

Layer ingredients onto sandwich in the order above.

Contributed by Matt Hlavinka

Ingredients

- Hoagie roll
- Corned beef
- Hard salami
- Ham
- Provolone
- Cole slaw
- Shredded cabbage
- Sugar
- Vinegar
- Salt & pepper
- Potatoes (cut disk-shaped and fried)

1. Cut potatoes into disk shapes and fry.
2. Make cole slaw by combining said ingredients into mixing bowl.
3. Layer corned beef, salami, ham, cheese, cole slaw, and potatoes onto bread.
4. Wrap your creation in a square of aluminum foil because if you did it right it should be leaning and falling apart because it is so stuffed.

Bathsalt

Contributed by AJ

Ingredients

- High-quality wheat bread
- Bacon
- Avocado
- Turkey
- Sriracha
- American cheese
- Lettuce
- Tomato

Layer ingredients onto bread in the order listed above.

Contributed by Ben E.

Ingredients

- Yeast roll
- Lots of mayo
- Chicken or ham or both
- Dill pickle slices
- A little black pepper
- A little Lawry's seasoning salt

Layer ingredients onto bread in the order listed above.

Turkey & Cream Cheese Sandwich

Contributed by Brady Bellew



Ingredients

- Bread (I used sourdough)
- Butter
- Olive oil
- Turkey
- Cream cheese
- Swiss cheese

1. Toast Bread
2. Spread Butter & Cream Cheese. I gave it a good slathering. I've learned from experience not to do a light spread when it comes to cream cheese on sandwiches.
3. Drizzle Olive Oil
4. Add Turkey
5. Add Swiss Cheese and Top

Contributed by Josh G.

Ingredients

- Hoagie roll
- Roast beef (I prefer Boar's Head)
- Provolone cheese
- Thinly sliced onion (red or white)
- Shredded lettuce
- Oil and vinegar

1. Heap on the roast beef.
2. Cover the sandwich tip to tip with the cheese.
3. Add onion.
4. Heap on shredded lettuce.
5. Add oil and vinegar – skip the mayo this time.

Turkey Apple Sandwich

Contributed by Dan

Ingredients

- Sliced turkey
- Cored & thinly sliced Granny Smith apple
- Mayo
- Curry
- Bread

1. Spread the mayo on both slices of bread and dust with curry.
2. Add turkey and apple slices.

Contributed by Andrew

Ingredients

- Sourdough bread
- Guacamole
- Provolone cheese
- Roast beef
- Beefsteak tomatoes

1. Spread a nice thick layer of guacamole on each slice of bread; make it thick enough to really add flavor to the sandwich.
2. Add a slice of provolone cheese.
3. Layer a decent amount of roast beef onto the bread.
4. Add two slices of beefsteak tomatoes.

Contributed by Shawn

Ingredients

- Two slices of bread
- Black forest ham (at least 1/8" thick)
- Provolone cheese
- Ranch dressing
- Cool Ranch Doritos

Layer ingredients onto bread in the order above.

Contributed by Spartacus

Ingredients

- 2 slices of pumpernickel
- Chicken breast
- Baby Swiss
- Lettuce
- Mayo

Layer ingredients onto bread in the order above.

Contributed by C.G.

Ingredients

- Bread
- Cold chicken
- Caesar dressing
- Salt & pepper
- Lettuce, tomato, etc. as desired

1. Toast bread.
2. Add cold chicken.
3. Slather Caesar dressing.
4. Add salt and pepper to taste.
5. Add desired sandwich accoutrements.

Contributed by Spencer

Ingredients

- Pumpernickel bread
- Roast beef
- Sharp cheddar
- Balsamic vinaigrette-marinated bean sprouts

Layer ingredients onto bread in the order above.

Contributed by Chris

Ingredients

- Toasted sourdough
- Cream cheese
- 5 or so thick slices of smoked turkey
- Five pickled jalapeños
- American cheese - sliced
- One slice of tomato

1. Lower Sourdough bun (toasted)
2. Smear cream cheese
3. Arrange jalapeños, arranged in quadrants, with one in the center on cream cheese
4. Place turkey ALONE in microwave, heat to desired warmth (benefit of peppered, it tastes better warm)
5. Place warm turkey on jalapeño slices
6. Place tomato slice on turkey
7. Place American cheese immediately on sammich
8. Your hot stuff/turkey/tomato creation should be between a cheesy pocket
9. Place top toasted bun on sandwich.

Contributed by Jim Miller

Ingredients

- Use any type of bread; layer it as follows:
- One slice of bread
- Store-brand Dijon mustard
- 1 slice cotto salami, the kind with the peppercorns
- 1 slice of sharp cheddar cheese
- 1 slice cotto salami
- A layer of smooth peanut butter
- The other slice of bread

Three Cheese Italian

Contributed by Henry



Ingredients

- Provolone cheese
- Mozzarella cheese
- Grated parmesan cheese
- Ham
- Capicola
- Salami
- White bread
- Italian dressing
- Garlic powder
- Mayo

1. Spread the Mayo. Henry says to go light.
2. Add a Layer of Provolone Cheese

3. Add the Capicola
4. Add a Bit of Italian Dressing
5. Add a Layer of Mozzarella
6. Add a Layer of Salami
7. More Italian Dressing
8. Add Shredded Parmesan
9. Add Layer of Ham
10. More Italian Dressing
11. Add a Dash of Garlic Powder and Top

Contributed by Scott

Ingredients

- 2 slices of a delicious 12-grain or honey oat-style bread
- 3-4 slices real deli turkey
- Big handful of spinach
- Thickly sliced smoked gouda
- Sweet and Spicy Mustard

Layer ingredients onto bread in the order above.

Simply Spanish

Contributed by Kevin Land

Ingredients

- Baguette
- Tomato
- Olive oil
- Jamón serrano
- Manchego cheese

1. Oil bread.
2. Add tomato.
3. Add Serrano and cheese.



Asian Pear & Gouda Sandwich

Tom



Ingredients

- 2 slices bread
- Gouda cheese
- Asian pear
- Deli turkey

1. Thinly Slice Pear. I've never had an Asian pear before, and honestly, I didn't notice a huge difference. I thinly sliced just under half the pear for this sandwich.
2. Assemble Sandwich. I started with a hearty serving of turkey. Next up was Gouda. Then the pear. I gave it a nice covering.
3. Slap the Sandwich on a George Foreman

Contributed by Ink Wellson

Ingredients

- High-quality bread
- Dijon mustard (or condiment of your choice)
- Thinly sliced ham
- Gouda cheese
- Sliced apple

Layer ingredients and grill.

Contributed by TMD

Ingredients

- Wholegrain bread
- Sliced chorizo, salami, and pepperoni
- Grated mozzarella (feta can be a nice addition)
- Sliced olives
- Dash of hot sauce

Layer ingredients and grill.

Contributed by Victor

Ingredients

- Whole grain bread
- Butter
- Spicy brown mustard
- Jarlsberg cheese
- Gouda or manchego cheese
- Black Forest ham
- Tomato
- Red onion
- Dill pickle

1. Heat griddle
2. Melt some butter in a skillet
3. Dredge one side of each slice in the melted butter and lay it on the griddle
4. Smear a little spicy brown mustard on the slice, followed by three or more slices of a great Jarlsberg cheese, then Black Forest ham, some thin slices of tomato, some paper-thin red onion, couple more slices of ham, couple more slices of cheese, another smear of mustard, and cap it with the top slice of butter-dredged bread.
5. A griddle weight will help get a nice even brown on it, and compress the contents to a manageable bite.
6. Flip and grill the second side.
7. An outstanding dill pickle is a nice accompaniment
8. Always cut diagonally!

Contributed by Lily

Ingredients

- Dark, seedless rye
- Corned beef, warmed in a pan
- Beer 'n Brat mustard
- Swiss cheese

1. Spread mustard on bread.
2. Stick a slice of the corned beef on each slice of bread, with cheese in the middle.
3. Fry on skillet or griddle.

Contributed by Robert A.

Ingredients

- Any type of bread
- Mayonnaise
- Turkey
- Provolone cheese
- Onions
- Lettuce

After putting all that together, you stick in the toaster or panini machine for 30 seconds.

Contributed by James R.

Ingredients

2 slices of your bread of choice

- BBQ sauce
- Sliced turkey
- Sliced roast beef
- Spinach
- Onions
- Cheese (optional)
- Jalapeño
- Tomato

1. Begin by sautéing onions, spinach, and jalapeños
2. Spread BBQ sauce on bread (amount up to you)
3. Place turkey, cheese, spinach, onion, Jalapeños, and tomato, followed by roast beef
4. Cover with second piece of bread
5. Place sandwich in hot pan, and heat until bread is desired degree of done

Contributed by Jim

Ingredients

- 2 slices of bread
- Pesto
- Sliced Muenster cheese (or mozzarella)
- Fresh greens
- Sliced turkey (or roast beef)

1. Spread pesto on each slice of bread.
2. Place as much cheese as you like on one of the slices of bread.
3. Put the meat on the other slice.

4. Toast the two halves of the sandwich in the oven or in a toaster oven.
5. After sufficiently toasted, remove from oven and add greens.

Contributed by Travis

Ingredients

- Winnipeg-style rye bread – toasted.
- Montreal-style smoked beef
- Havarti cheese
- Mayonnaise
- Dijon mustard
- Fried egg (optional)

1. Heat a few slices of the beef in a skillet.
2. Grate up some cheese
3. Once the toast is done, spread on some mayo and Dijon mustard.
4. While still warm, layer on the grated cheese and put the warm and now slightly toasty smoked beef on top of this.
5. Cover with the last slice of bread, cut up and enjoy.
6. Optional: A fried egg adds some creaminess and flavour to the sandwich.

Contributed by Connor

Ingredients

- Thin bread - sandwich thins or thin sliced sourdough work, as do English muffins
- Cream cheese
- Spicy mustard (I prefer habanero honey mustard)
- Salami and/or pepperoni

1. Lather up one slice of bread with cream cheese and the other with spicy mustard. (I prefer habanero honey mustard).
2. Throw on the meat.
3. Butter the bread and fry it up in a cast-iron skillet.

Contributed by Will

Ingredients

- Pumpernickel bread (two slices)
- Black Forest ham
- Bacon (crispy)
- Provolone cheese
- Dijonnaise (a combination of Dijon mustard and mayonnaise)

1. Butter one side of each slice of bread (like you're making grilled cheese).
2. Place ham, bacon, provolone, and dijonnaise on one slice, and put the other slice on top.
3. Grill on a pan until the bread is toasty and the cheese begins to melt.

Contributed by Scott Conant

Ingredients

- Bread
- Mayonnaise
- Spicy brown mustard
- Bologna
- Extra sharp cheddar cheese
- Doritos (any flavor – EXTRA crunchy!)
- Lettuce
- French onion dip

1. Lightly toast bread.
2. Spread with mayo and spicy brown mustard.
3. Fry bologna.
4. Add cheddar cheese (melts on the bologna).
5. Add Doritos and lettuce.
6. Dip sandwich into French onion dip.

Contributed by Peter

Ingredients

- Sourdough bread
- Brie cheese
- Turkey
- Spinach
- Craisins

1. Slightly toast two slices of sourdough in an oven
2. Flip and add the cheese and turkey to the slices.
3. Once the cheese is melted, remove and top with craisins and spinach

Bacon Loretta

Contributed by J.R.

Ingredients

- Bacon
- Lawry's
- Tomatoes (diced)
- Green peppers
- Onions
- American cheese
- French baguette
- Mayo

1. Grill bacon with Lawry's, diced tomatoes, green peppers, and onions.
2. Melt white American cheese over bacon
3. Grill French baguette in grease
4. Add mayo and everything you grilled

Bill's Turkey Sandwich

Contributed by Clark

Ingredients

- Honey oat bread
- Mayo
- 6 oz. sliced turkey
- 1 1/2 T-chopped cherry peppers
- Red onion
- Granny Smith apple
- Havarti cheese

1. Toast bread.
2. Slice apple.
3. Slice red onion.
4. Spread with mayo.
5. Add turkey, pepper, red onion, apple, and cheese
6. Melt on skillet, and top.

Grilled Banana-Bacon Sandwich

Contributed by Ezekiel



Ingredients

- White bread
- Peanut butter
- Nutella
- 1 ripe banana
- 2 slices of bacon
- Olive oil or butter

1. Fry Bacon
2. Slice Banana. Cut banana in half lengthwise and widthwise (you should end up with four quarters, each with a flat side).
3. Oil Bread. Spread olive oil or butter on one side of each piece of bread.
4. Spread the Peanut Butter and Nutella. Spread copious amounts of peanut butter and Nutella on a slice of bread. Make sure to spread them on the opposite side that you spread olive oil or butter on.
5. Stack Bananas and Bacon
6. Grill Sandwich and Enjoy
7. Grill sandwich in a frying pan just like you would a grilled cheese sandwich.

Contributed by Matthew

Ingredients

- Bacon
- Rotisserie chicken
- Condiments of choice (I prefer mayo and BBQ)
- Olive oil
- Garlic
- Provolone cheese

1. Fry bacon
2. Fry pieces of leftover chicken (preferably rotisserie), skin and all in the leftover grease
3. Toast bread
4. Spread on desired condiments (I like mayonnaise and BBQ sauce)
5. Place chicken and bacon on sandwich
6. Add a small mixture of olive oil and freshly pressed garlic
7. Put provolone cheese on top
8. Place sandwich open-faced in the oven (middle or lower rack) on broil until cheese is completely melted
9. Let stand for a few moments and enjoy

Grilled Spamwich

Contributed by Pierre

Ingredients

- Bread of your choice
- Spam
- Lettuce
- Yellow mustard
- Cheese

1. Slice Spam and grill.
2. Combine ingredients onto bread and grill.
3. Add after grilled:
 - Lettuce
 - Tomato
 - Pickles
 - Onion
 - Sauerkraut
 - Jalapenos

Contributed by Peter

Ingredients

- Sourdough roll (or another slightly firmer roll)
 - 1/2 cup mayo
 - 2 gloves garlic (chopped)
 - 3-4T cilantro (chopped)
 - 1T lime juice
 - Chicken cutlets (or breast)
 - 1 egg
 - 2-4T hot sauce
 - 1t chopped oregano
 - Salt
 - Olive oil
 - Tortilla chips
 - Lettuce
 - Tomato
1. Marinate chicken for at least a few hours, preferably overnight. Use the egg, hot sauce, oregano, and salt as the marinade.
 2. Mix mayo with chopped garlic, chopped cilantro, and lime juice.
 3. “Bread” the marinated chicken with tortilla chips, pan frying in a few tablespoons olive oil until nice and golden brown on both sides – be patient and let the chicken cook long enough on each side so the coating will fully crisp.
 4. Toast your bread lightly and spread both sides liberally with the mayo mixture.
 5. Place a warm chicken breast on the bread, topping with lettuce, tomato.
 6. Enjoy warm.

Cuban Americano

Contributed by Rob

Ingredients

- Chicken breast
 - Paprika
 - Thick slice of ham
 - Bacon
 - Thick-sliced sourdough bread or hoagie bun
 - Big slab of mozzarella cheese
 - Couple of slices of sweet/sour pickles
 - Hefty pour of Caesar salad dressing
1. Cover the chicken breast in paprika and beat flat.
 2. Fry bacon
 3. Grill the meats in garlic oil.
 4. Assemble meats onto bread and add cheese, pickles, and Caesar dressing.

Vero Italian Panini

Contributed by Chris B.

Ingredients

- Salami
- Capicola or spicy ham
- Sharp provolone
- Basil Pesto
- Olive oil
- Crusty bread slices or two slices of focaccia

1. Coat inside of both bread slices with thin layer of pesto.
2. Add a thin layer of each deli meat and cheese.
3. Brush outside of sandwich with olive oil and grill on a panini press or in a skillet over medium-low, so the insides get hot without burning the bread.

Contributed by Simon Barber

Ingredients

- White baguette
- Bacon
- Brie cheese
- Cranberry sauce

1. Butter the baguette and grill the bacon to taste.
2. Put the bacon in the baguette and put a couple of slices of soft Brie on the bacon.
3. Put the open baguette under the grill to melt the cheese a little.
4. Top the Brie with some cranberry sauce.



Contributed by Aaron

Ingredients

- Toasted Italian bread
- Crisp bacon
- Peanut butter

Unwavering Grey

Ingredients

- Potato bread
- Peanut butter
- Nutella
- Marshmallow spread

Contributed by Kelly R

Ingredients

- Peanut Butter
- Sliced Banana
- Honey
- Wheat Bread

Contributed by Chris

Ingredients

- Bacon
- Miracle Whip
- Bread

Contributed by Waykno

Ingredients

- Bread
- Peanut Butter
- Mayonaisse

Contributed by Steve

Ingredients

- Bread
- Peanut butter
- Pretzels

Contributed by Isaac

Ingredients

- Hot dog bun
- Banana
- PB&J

Contributed by Ben

Ingredients

- 2 slices whole wheat bread
- Peanut butter
- Honey
- Raisins

Contributed by John H

Ingredients

- Bread
- Peanut butter
- Chopped red onion

Contributed by Randy

Ingredients

- 2 slices toasted bread
- Peanut butter on one side
- Mustard on the other
- Slices of dill pickles in between

Contributed by Adri

Ingredients

- 2 slices bread
- Real peanut butter
- Chocolate chips
- Banana

Contributed by Ed

Ingredients

- Two slices wheat bread
- Thick layer of Miracle Whip
- Large carrot, cut into 4-inch planks

Contributed by Jared

Ingredients

- Whole wheat or 15-grain bread
- Miracle Whip (mayonnaise just won't do)
- Thick sliced sharp cheddar cheese
- 4 saltine crackers spread out

Contributed by Claude

Ingredients

- Toasted white bread, 2 slices
- Fried Spam, 2 pcs ~0.5-inch thick
- Pineapple, 1 ring
- Mayonnaise

Contributed by Manuel

Ingredients

- Baguette, sliced in long halves and just a little bit fried in butter
- A few slices of sweet white onion
- Peanut butter
- Sliced black olives

Contributed by David

Ingredients

- Wheat toast
- Fresh bacon
- Shredded mozzarella cheese
- Pickles

Contributed by JMail

Ingredients

- Bread
- Mustard
- Rice Krispies

Contributed by Richard

Ingredients

- Peanut butter
- Jelly/Jam
- Sriracha

Contributed by Max

Ingredients

- Bread
- Peanut butter
- Peaches or peach preserves

Contributed by Craig

Ingredients

- Bread
- Peanut butter
- Mayonnaise
- Potato chips

Contributed by Blair Brown

Ingredients

- Wheat bread
- Crunchy peanut butter
- Fresh banana slices
- Top it off with chunks of Hershey's Special Dark.

Contributed by Michael

Ingredients

- Bread
- Peanut Butter
- Green Apple

Contributed by Gerald

Ingredients

- Bread
- Ham
- Cream cheese
- Pickles – I prefer dill

Peanut Butter and Vidalia Onion Sandwich

Contributed by Allen

Ingredients

- Your favorite bread
- Your favorite peanut butter
- 1 fresh Vidalia onion about the size in diameter as the bread slice if possible

1. Cut a slice of onion – thin for your first sandwich until you find out how unique and delicious the onion makes the peanut butter.
2. Spread on peanut butter a little thicker than the onion thickness. Cover the slice of bread.
3. Put a thin layer on the second slice of bread to keep the onion from sliding around.

The King Kamehameha

Mike

Ingredients

- Crunchy peanut butter
- Pineapple slices
- Toasted sourdough.

HCC

Contributed by LeFrench

Ingredients

- Ham
- Cheese
- Coleslaw and/or carrots

PB&DP

Contributed by Chad Smith

Ingredients

- Bread
- Peanut butter
- Dill pickle

Grilled PB&J

Charles

Ingredients

- Two slices of white bread
- Peanut butter of your choice
- Strawberry or grape jam

Make sandwich, butter outside and place on a grill pan or skillet and cook until desired bread crunchiness.



Contributed by Victor



Ingredients

- Croissant (I actually bought a giant one from Starbucks – my local grocer only had small ones)
- Smoked turkey (I couldn't find smoked, so I just went with some high-quality stuff from the deli)
- Bleu cheese
- Red onion
- Arugula

1. Slice Onion
2. Begin Layering Croissant with Turkey
3. Add Onion and Cheese. Victor insists that the onion go between the meat and cheese. The crumbliness of the bleu cheese made it a little tough to get on the sandwich, but it worked out just fine as you can see.
4. Broil. Place open-faced under broiler for 3-5 minutes. Be sure to watch close, as it will finish up in a hurry once it gets to the end. I put the top of the croissant in as well to get it nice and toasty.
5. Top with Arugula and Top

Contributed by Stephen

Ingredients

- Tasso ham
- Eggs
- Andoullie
- Croissants
- Mustard greens
- Green tomatoes
- Good cheddar cheese

1. Slice your tasso as thin as possible. I cooked it on a cast iron grill pan and let it crisp up nice. Do the same with the andoullie.
2. Scramble some eggs to your liking; I put in a splash of milk or cream and maybe do a 2-3 egg scramble, depending on your hunger level.
3. Once all of that is cooked, cut your croissants horizontally, chop up some mustard greens, and slice your green tomato about 1/8th of an inch thick.
4. Assemble the sandwich. Croissant bottom, a slice or two of cheddar, then scrambled egg, tasso, andouille, mustard greens, green tomato, a couple more slices of cheddar, and the croissant top.
5. This last step is optional, but recommended for sure. If you have a panini press of some sort, throw the sandwich on. If you do decide to panini it, make sure to lightly butter/oil up both sides of the croissant to promote browning and so it doesn't stick.

Contributed by Ben

Ingredients

- Croissant
- Egg salad
- Hardboiled eggs
- Spoonful of mayo
- Garlic
- Other spices of your choosing
- Paprika

1. Toast the croissant. I prefer to cook mine in the oven and cook it for about 10 minutes at 400 Fahrenheit.
2. Now take it out and cut it in half. Get a fork and get all of the insides out.
3. Make up the egg salad and stuff it inside.
4. Toss some paprika on top and you have a nice hot (or cold) sandwich that you can eat any time!



Grilled Cheese with a Raspberry Twist **Contributed by Turok**

Contributed by Luke



Ingredients

- Bread (I used sourdough)
- Butter
- Raspberry preserve (homemade is best, but Smuckers will do)
- 4 slices muenster cheese
- Chopped pecans
- Green onions

1. Chop Green Onion
2. Butter Bread
3. Layer Cheese. Make sure to layer the cheese on the side that's not buttered.
4. Spread Raspberry Preserve on the Other Slice of Bread
5. Add Chopped Pecan
6. Add Chopped Green Onion
7. Grill and Enjoy

Ingredients

- Bacon
- Cheese
- Avocado

Combine ingredients on your favorite bread and grill.

Contributed by Alex Z

Ingredients

- Bread
- Cheese
- Crispy bacon
- Fresh tomato

Combine ingredients and grill.

Contributed by Rob

Ingredients

- Texas-style bread
- 1 slice American
- 1 slice Swiss
- Shredded cheddar cheese
- Garlic salt

1. Cook first side bread as usual.
2. After the first flip, add shredded sharp cheddar to the side of the sandwich that was just in contact with the pan/skillet/grill.
3. After adding shredded cheddar, add garlic salt.
4. On second flip, add shredded cheddar and garlic salt to this side of the grilled cheese.

Note: I add a LOT of cheddar to the outsides of my grilled cheese. Basically what you get is a something that resembles a giant Cheez-It. With the garlic, plus the Swiss, you get something that's more like cheese bread than a plain-old grilled cheese.

Contributed by Griffin S.

Ingredients

- Nice thick bread (whole wheat, sourdough, etc.)
- Taleggio cheese (or other creamy cheese)
- Braised short rib in red wine (made separately in a slow cooker or oven)
- Pickled red onions

1. Place all ingredients in between the slices of bread
2. Cover both sides in butter and sear until crispy brown on the outside.

3. Finish in the oven at 350 F until gooey and unctuous.

Contributed by Dane

Ingredients

- 4-5 paper thin slices of pear
- Drunken goat cheese
- A dash of cinnamon
- A drizzle of honey inside
- Bread
- Maple syrup

1. Give the outside of the bread a thin layer of butter for the nice crisp effect without burning.
2. Combine ingredients on bread and grill.
3. When it is done cooking, drizzle the top with some maple syrup.

Contributed by Joseph Knitter

Ingredients

- Bacon
- Marbled rye
- Butter
- Jarlsburg cheese
- Mushrooms
- Grainy mustard, like Maille

1. Oven bake some bacon strips.
2. Lightly butter your bread.
3. Sauté mushrooms.
4. Add the cheese, bacon, some sautéed mushrooms, and a good grainy mustard like Maille.

Raisin Bread Toasted Cheese

Contributed by Joseph R

Ingredients

- 2 slices cinnamon raisin bread
- 1 slice American cheese
- 1 slice strong Swiss cheese
- Ground spices of choice, e.g. garlic (optional)
- Small amount cured meat (optional)
- One slice of onion (optional)
- 1 dark leafy green, rib removed (kale, red lettuce, etc.)
- Hot sauce (Sriracha is best, but any will do)

1. Place one slice of cheese on each slice of bread.
2. Sprinkle ground spices, if applicable.
3. Place in toaster oven until cheese begins to melt.
4. Meanwhile, microwave or pan-fry cured meat, if applicable. Microwaving works better for the sandwich architecture but frying tastes better. Either way, remove a significant portion of oil after cooking meat to minimize sandwich dripping. Also, you may fry slice of onion or (my preference) keep it raw, if applicable.
5. After sandwich is hot, remove from toaster. Tear green into chunks (to facilitate consumption so you don't pull out the whole leaf when you bite) and add to sandwich.
6. Add meat and onion, if applicable, and suitable amount of hot sauce (if you have to ask how much, the answer is "more").

Italian Grilled Cheese

Contributed by Kyle J.

Ingredients

- 2 slices white or wheat bread
- 1/2 plum tomato, sliced
- Mozzarella, as much as you and your arteries can handle
- Olive oil, around 1tbs.
- Balsamic vinegar, around 1 tsp.
- 1/4 tsp salt

1. Mix together the olive oil, balsamic vinegar, and salt. Despite the amounts stated above, I usually just wing this.
2. Chop the tomato and marinate the slices in your olive oil for 10-20 minutes.
3. Coat your skillet in butter or olive oil and heat over medium heat. At this point, you can either coat both sides of the bread in butter and throw them butter side down in the skillet or just use more cooking oil and do the same.
4. While the slices fry, grate the mozzarella on both slices of bread, and put the marinated tomatoes on top.
5. Flip one slice on top of the other and continue cooking, flipping occasionally, until mozzarella is melted.

Grilled Cheese for Adults

Contributed by Andy Jenkins

Ingredients

- Sliced French bread
- Ham (the more into the specialty section you go the better)
- Brie cheese

1. Butter your bread
2. Stick the ham in the middle of two hunks of Brie
3. Cook on griddle like grilled cheese.

Jalapeno Pepper Grilled Cheese

Matt



Ingredients

- Sourdough bread
- 2 jalapenos
- Butter
- Cream cheese
- Sharp cheddar cheese

1. Prepare Jalapenos. Cut the ends, then cut lengthwise, and remove the seeds. Put the cut jalapenos on tin foil on a baking sheet. Place under broiler for about 5 minutes. Next I allowed the peppers to steam for a few minutes underneath a bowl so that their now-charred skin would loosen up. Then peel the skin with a knife. It's easier than I expected to roast jalapenos. In the pic above, the skin I removed from the peppers sits on the lower left-hand side, and the ready peppers are up top.
2. Begin Grilled Cheese Assembly on the Stove. Butter one side of each piece of bread just like you would for a normal grilled cheese. Slap it down on the skillet and spread cream cheese on the side facing up to you.
3. Add Peppers
4. Add Cheddar Cheese
5. Top with Bread and Finish

Pepper and Cheese Sandwich

Contributed by Dominic Pfister

Ingredients

- Garlic
- Red pepper flakes
- Peppers of your preference
- Salt & pepper
- High-quality white bread
- Monterey jack cheese
- Mayo (optional)

1. Put some canola oil in a large pan over low heat. Mince a clove or two of garlic and toss it in. Cook until fragrant. Toss in some red pepper flakes if you're feeling frisky.
2. While the garlic is cooking, chop up your peppers. Toss the peppers into the oil after the garlic is fragrant, with some salt and fresh ground pepper. Turn the heat up to medium and cook the peppers until barely soft and slightly browned.
3. Now, while the peppers are cooking, get two thick slices bread. At this point also chop up a good amount of Monterey jack cheese.
4. When the peppers are done, shove them over to one side of the pan. Throw the cheese on them, mix it around and let it melt. Now, in the open part of your pan (it was a large pan, remember) put down your two pieces of bread, one next to the other. They'll toast in the pan, like a grilled cheese sandwich, and they'll also get flavor from the oil.
5. Assemble your sandwich. It's going to be messy. It's worth it. I sometimes put some mayo on my bread, but that's a personal preference.

Mac and Cheese Sandwich

Contributed by Tom

Ingredients

- 2 slices of bread
- 2 slices American cheese
- Macaroni and cheese (prepared beforehand)

1. Add your cheese and 2 scoops of mac & cheese to your bread.
2. Cook for 60-90 seconds on the Foreman grill.

Tangy Grilled Cheese

Contributed by Cody Austin

Ingredients

- 2 slices white bread
- Butter
- Yellow mustard
- Dill pickle chips
- Mozzarella cheese

Combine ingredients and grill.

Contributed by Thomas

Ingredients

- Bacon
- Granny Smith apple (or other tart apple)
- Whole-grain bread
- Butter
- Mozzarella (or gruyere)
- Other cheese of choice

1. Fry bacon.
2. Slice up apple.
3. Butter bread.
4. Layer bread with apple, bacon, mozzarella and any other cheese.
5. Fry it in a tablespoon of the leftover bacon grease to desired doneness.

Contributed by JP

Ingredients

- Texas toast
- Pepper jack cheese
- Extra sharp cheddar cheese
- Pepperoni slices
- Roma tomatoes sliced thin
- Butter

Prepare as a grilled cheese, add the tomatoes and the pepperoni between the slices of cheese.



Contributed by David

Ingredients

- A big, crusty loaf of bread. Preferably a round bowl.
- 2 big boneless steaks
- ~ 1/2 pound of mushrooms, chopped
- 1 onion, chopped (green onions optional)
- 2 cloves garlic
- 1 stick of butter
- Horseradish
- Ground mustard
- 1/2 cup shredded strong cheese (Swiss is good)
- (Optional) Cognac or cooking wine
- Parchment paper, twine, and heavy weights

1. Slice the top off of the bread loaf and remove the crumb. If desired, put some of the horseradish and mustard in the base now.
2. Slice the onion, garlic, and mushrooms, and cook on a stovetop with butter until softened & caramelized.
3. Add the cognac/wine, and reduce until it's absorbed into the mix.
4. Season steaks as preferred, and cook until medium-rare. (It will cook some more later).
5. Immediately after the steaks are finished, take one and stuff it into the bottom of the bread. You want the juices to soak into the bread.
6. Layer in the mushroom mixture and cheese as desired.
7. Add the second steak on top.
8. Place the bread lid back on top. I prefer to slather the horseradish and mustard onto the underside of the lid at this point.
9. Wrap the sandwich in two layers of parchment paper and tie up with the twine. Place a cutting

board on top of the sandwich, press down, and load as much weight as you can on top of the cutting board.

10. Leave it like this, un-refrigerated, for ~2-3 hours, then transfer the sandwich with as much weight as you can, into the fridge. Some recipes say to leave it out overnight, but I'm a bit leery of leaving it out that long.
11. You can either eat it now cold, or if you want you can bake it in the oven at 300 degrees for 15 minutes.

The Spicy Family Reunion

Contributed by Jack

Ingredients

- One chicken breast
- Two eggs
- 2 slices of pepper jack cheese
- Frank's RedHot sauce
- Light ranch
- Bread of choice

1. Grill the chicken and cut it into bite-sized pieces.
2. Fry the 2 eggs
3. Mix up the sauce (2/3 ranch, 1/3 Frank's)
4. Put chicken on the bread, cover it in sauce, place the cheese on top of the sauced chicken then the fried eggs on top of that.
5. (Optional) Feel free to press the sandwich panini style to create a crispy outer shell.

Contributed by Clayton

Ingredients

- A round loaf that you can cut into even quarters.
- Pick your favorite Italian cheese.
- Bacon. Fry it up to your desired level of crispness.
- Turkey cold cuts
- Polish ham cold cuts.
- Mayo
- Artichoke hearts
- Tomato, sliced

1. Preheat the oven to 300F
2. If your loaf is one piece, cut it in half so you have a top and bottom.
3. Mayo goes on the top half. Put the bacon on the bottom, that's your first layer.
4. Then generously (this should be a hefty sandwich) layer the cold cuts over the bacon.
5. Now comes the cheese, be a bit liberal here too.
6. Put tomato slices over the cheese, and then artichokes over that.
7. Cover it with the top slice of bread.
8. Wrap the sandwich in foil, and bake in the oven for about half an hour, so it's hot and juicy. I would recommend putting this on a pan, at the very least a pizza stone for when, not if, there is leakage as it bakes.
9. Take it out and cut into quarters, enjoy.

The Peanut Butter and Cocoa Sandwich

Contributed by Brian W.

Ingredients

- King's Hawaiian Bread
- Cocoa powder
- Sugar
- Whole milk
- Peanut butter (crunchy or creamy)

1. Combine in normal bowl 1/2 a cup of sugar and 1/4 cup of cocoa powder and stir until mixed.
2. Add whole milk until a chocolate syrup is made. It should not be too runny, but the consistency of syrup.
3. Add several tablespoons of peanut butter (or to taste) to the chocolate soup and stir vigorously until peanut butter is incorporated into the syrup.
4. Slice up the Hawaiian bread (you may toast the slices if you wish) and spread the chocolate/peanut butter goodness on the to bread. Don't be stingy either. Slap the two slices of bread together and get a glass of cold milk ready and enjoy!!

Contributed by Sneaky Pete

Ingredients

- Sourdough bread
- Sharp cheddar cheese (I prefer Tillamook)
- 1/4 lb lean turkey slices
- Pepper jack cheese
- 1/4 lb roast beef
- Crushed olives
- Meunster cheese

1. Butter the outside of both slices of bread.
2. Place the first slice down on a cold griddle — don't turn the griddle on until your sammich is assembled.
3. Cover the bread with sharp cheddar cheese
4. On top of the cheese, you need the turkey slices.
5. Next you need more cheese, pepper jack this time. Adds a little kick.
6. On top of the pepper jack should be more meat; roast beef. I find that roast beef complements turkey wonderfully. If you want to add another meat, you're welcome to.
7. Throw some crushed olives on top of your roast beef (you'd be surprised how much this touch adds).
8. Cover up with more cheese — Muenster.
9. Finish off with the bread, obviously.
10. The key to this whole monstrosity is grilling it. With over a half pound of meat, this sammich is usually at least three inches thick, so it's important to grill very slowly. Turn it on a medium-low heat and leave it for at least 20 minutes before you turn it. Leave it on the other side for a bit less, maybe 15 minutes. (If you have a thicker sammich, it might take even longer. Also, it depends on how dark you

like your bread. I prefer a wonderful golden brown.)

11. Before you take your monstrosity off the griddle, cut it in half. If you have a particularly huge sammich (or a weak-sauce grill), your middle still might be a touch cold, but that can be remedied. Flip your sammich halves up and have the cut faces go directly on the griddle. 30 seconds should do nicely to get heat directly to the still-cool middle. This will also add a nice crunch to your cheese.

The Elvis

Contributed by Brian V

Ingredients

- 1 ripe banana
- Couple of tablespoons of peanut butter
- 2 slices of thick-cut bacon
- 2 slices of your favorite bread
- 2 cast iron pans (1 slightly smaller than the other)
- About 2 teaspoons of sweet-cream butter.

1. Cook the bacon in the larger of the two cast iron pans over low heat. When the bacon has reached the desired crispiness, remove from the pan and rest on paper towels. Reserve about 1 teaspoon of the rendered bacon fat and discard (or refrigerate/freeze) the rest.
2. Turn the heat up on the pan in which you cooked your bacon to medium. Also, put the second pan on a second burner set to medium and allow to pre-heat. While that's happening, add the 2 teaspoons of butter and 1 teaspoon of bacon fat to the larger pan (this should be 1 Tablespoon of total fat).
3. Mash up the banana into a paste and slather onto bread. Add bacon (you can crumble the bacon into the banana paste if you prefer) and

then put desired amount of peanut butter on second piece of bread. Now, put them together as a sandwich.

4. Dip first side of sandwich into fat and then flip over so that both sides of the sandwich are coated. Then, remove second pan from the heat and place on top of the sandwich, pressing it. If top pan is wobbly, put a small amount of weight (a can of soup or foil-wrapped brick would work) inside the pan to add compression.
5. Allow to cook 30 seconds to 2 minutes, depending on your tastes. It should go without saying, but longer cook time = gooier inside/ crunchier outside.
6. Remove sandwich from heat, cut diagonally, and revel in your indulgence.

NOTE: If you don't want to use a second cast iron pan (or don't have one) simply flip the sandwich halfway through the cooking time and use your spatula to press down on it. Pressing down on the sandwich allows greater contact of the bread to the pan, which allows more browning, which means more flavor.

Chicken Sausage Supreme

Contributed by Todd

Ingredients

French baguette

- Chicken sausage links (I like the Johnsonville Italian)
- 1 onion
- 1 bell pepper (any color, I like red)
- Jarred jalapenos or banana peppers (optional)
- One egg
- Provolone cheese
- Olive oil

- Spicy mustard
- Hot Sauce
- Salt and pepper
- Cast-iron skillet

1. Slice up onion and green pepper so that they're in about one and a half inch long strips. I usually use half of an onion and a full bell pepper.
2. Grab your trusty cast-iron skillet and put a little olive oil in it. Once it heats up, throw in your chopped onions and bell pepper, chicken sausage links, jalapenos, and banana peppers (optional).
3. Cook until onions are nicely caramelized and bell peppers and chicken sausage have blackened sufficiently.
4. Season with salt and pepper to taste.
5. Now turn the heat down some, push the veggies and chicken sausage to one side of the pan.
6. Now crack your egg and fry it up on the vacant side. You can scramble it if you want, but I prefer it intact. You'll want to cook it to about medium so a little yolk seeps out when you bite into it.
7. Slice your French baguette to proper length and then down the side as the good folks at Subway do.
8. Throw in some Provolone cheese.
9. Once your egg is cooked, throw your chicken sausages into the baguette, followed by the onion/pepper blend, then the fried egg.
10. Top that bad boy with spicy mustard and hot sauce and you're good to go!

Note: I haven't done it yet, but I'm sure adding a strip or two of bacon will rock this sandwich. Enjoy!

Loaded Nacho “Game Day” Grilled Cheese

Contributed by James Jenson

Ingredients

- 2 slices French bread
- 1 Tbsp sour cream
- 2 Tbsp salsa
- Tex-Mex cheese
- 2-3 Tbsp cooked ground beef
- 1/8 Tsp taco seasoning
- 1 green onion stalk (chopped)
- 4-5 cilantro leaves
- 1 slice of tomato (diced)
- 1/4 avocado (diced)
- 1-2 black olives (chopped)
- 1 Tbsp black beans
- 1-2 slices jalapeno pepper (chopped)
- 1-2 handful Nacho Doritos (crumbled)
- 1 egg (scrambled)
- Butter

1. Crush all the Doritos and spread them on a plate
2. Dip one side of each slice of bread in the egg and then into the Doritos.
3. Once you have done this begin assembling the sandwich with sour cream on one slice, and salsa on the other.
4. Next place a layer of cheese on the bottom slice, then stack on the rest of ingredients and finish with another layer of cheese and your top slice!

5. In a pan on medium heat, add some butter, once that has melted, place your sandwich in, cooking each side until browned and the cheese is melting. You may want to cover your pan with a lid while it's cooking to help the cheese melt, since there is so much stuff in the sandwich!
6. Once everything is ooey gooey, slice it in half and enjoy all your favourite nacho toppings in one glorious sandwich!

Pastrami and Cabbage Sandwich

Contributed by Mark Nydell

Ingredients

- 1 tablespoon olive oil
- 2 cups shredded cabbage
- 1 teaspoon celery seeds
- 1/2 teaspoon caraway seeds
- 1/4 teaspoon sea salt
- 1/4 teaspoon ground black pepper
- 3 tablespoons mayonnaise
- 1.5 tablespoons mustard
- 4 sourdough sandwich rolls
- 6-8 tablespoons roasted red pepper dressing (or Russian dressing)
- 1 pound thinly sliced pastrami meat
- 4 ounces shredded Swiss cheese

1. Preheat oven to 350 degrees.
2. In a medium saucepan, heat oil over a medium flame until hot. Once the oil is hot, add the cabbage, celery seeds, caraway seeds, salt and pepper and stir until ingredients are well mixed. Cook the cabbage mixture until the cabbage is soft and wilting, about two to three minutes, stirring occasionally. Set aside.
3. In a small bowl, mix together the mayonnaise and mustard. Spread mayo mixture on one or both halves of each sandwich roll. Spoon the desired amount of cabbage mixture on the bottom half of roll. Pour red pepper dressing over cabbage – the more the dressing, the messier the sandwich!
4. Next, pile the pastrami on, cover with cheese and place the top half of the bread on the rest of the sandwich.
5. Put the assembled sandwich on a cookie sheet and bake for ten minutes or until the meat is hot and the cheese is melted.

Bacon Fajita/Guac Grilled Chicken Samich

Contributed by Craigian

Ingredients

- 1 chicken breast (butterfly if the breast is thick)
- 3 slices bacon
- Fajita seasoning
- Hearty whole-grain wheat bread.

1. Preheat Foreman grill.
2. Coat chicken and bacon with your favorite fajita seasoning.
3. Place on grill, lower lid. Yes, I cook my bacon on the Foreman. Cook about 4 minutes and turn, continue cooking until chicken and bacon are done. Chicken juice will run clear when pricked when it is done. Cook time should be under 10 minutes.
4. Toast bread. I like a hearty wheat with grain. (I use the toaster oven to accommodate manly slices of bread.)

Guacamole

- 1 med. avocado (peel, deseed, mash)
- 1 Roma tomato (deseed, dice)
- 1 Jalapeno (dice, leave seeds for heat)
- 2T Cilantro (rough cut)
- 1/4 c Onion (diced)
- Dash of Lime juice
- Salt and Pepper to taste

1. Mix above ingredients.
2. Place one slice of toast on the grill. Sprinkle with finely shredded cheddar jack cheese.

3. Place bacon and chicken. Spread a couple spoonfuls of guacamole on chicken.
4. Place toast on top and lower grill lid. Heat until cheese is slightly melted and grill marks appear on the bread.

Pulled Pork & Mac and Cheese

Contributed by Gerald

Ingredients

- 1 stick unsalted butter, softened
 - 6 tablespoons mayonnaise
 - 4 cups prepared macaroni and cheese, warmed
 - 2 onions, thinly sliced
 - Kosher salt and freshly ground pepper
 - 1 cup barbecue sauce
 - 2 cups prepared pulled pork
 - 8 slices buttermilk or white bread
 - 12 slices sharp cheddar cheese (about 6 ounces)
1. Put 6 tablespoons butter and the mayonnaise in the bowl of a stand mixer; beat with the paddle attachment until combined, scraping down the sides of the bowl as needed. Set aside.
 2. Spread the macaroni and cheese in an 8-inch-square baking dish to about 3/4 inch thick. Cover with plastic wrap and chill until firm, about 45 minutes. Cut the macaroni and cheese into squares that are slightly smaller than the bread slices.
 3. Meanwhile, melt the remaining 2 tablespoons butter in a skillet over medium heat. Add the onions and cook, stirring, until caramelized, about 20 minutes. Season with salt and pepper.
 4. Combine the barbecue sauce and pulled pork in a saucepan over low heat and cook until warmed through, about 5 minutes.
 5. Generously spread the butter-mayonnaise mixture on one side of each bread slice. Flip over half of the bread slices; layer 1 slice of cheddar, 1 macaroni-and-cheese square and another slice of cheddar on each. Top each with one-quarter of the pulled pork and caramelized onions and another slice of cheddar. Top with the remaining bread slices, buttered-side up.
 6. Heat a large skillet or griddle over medium-low heat. Working in batches, cook the sandwiches until the cheese melts and the bread is golden, about 5 minutes per side.

Cajun Monterrey Chicken Sandwich

Contributed by Joe Jackson

Ingredients

- 2 teaspoons salt
- 1 teaspoon freshly ground black pepper
- 1/2 teaspoon cayenne pepper
- 1/4 teaspoon ground white pepper (optional)
- 1/2 teaspoon garlic powder
- 5 dashes hot sauce
- Chicken breasts
- 1 cup buttermilk
- Flour
- Monterey jack cheese
- Ciabatta rolls
- Lettuce
- Tomato
- Hidden Valley Ranch

1. Combine first 6 ingredients in a mixing bowl. Insert chicken into bowl and toss to coat. Cover bowl and place chicken in refrigerator for at least an hour, but up to a day, tossing occasionally.
2. After marinating, pour buttermilk into bowl, remove chicken and allow excess liquid to drip off then dredge in flour.
3. Fry until done, remove and drain. While chicken is draining and still hot, put cheese on chicken to melt.
4. Build the sandwich from the bottom up.
5. Lightly toast the ciabatta bread and put ranch on the bottom piece, then put fried chicken with the melted cheese, lettuce, tomato, and top of roll.

The Big Nick

Contributed by Nick Lloyd

Ingredients

- Whole wheat bread (3 slices)
- A variety of favorite sandwich meats
- Cheese(s) (cheddar and provolone for me!)
- Mayo or Miracle Whip (based on your preference)
- Mustard
- Lettuce
- Pickles
- Onions
- Tomatoes

1. Toast one slice of bread (it will be the middle slice). Spread your mayo on your two other slices of bread. Place your cheeses on the bread slices, one type on each slice. Broil them to a gooey, toasty delight
2. While those are broiling: take the toasted slice and spread on your dressing and any other condiments you choose. Layer on your meat. I do one side roast beef and the other turkey.
3. Pull out your broiled slices. You'll want to set your oven on bake now. 400 degrees, nothing fancy. Put on your lettuce, tomatoes, pickles, and onions over the broiled cheese. Sandwich that slice with the dressed up side of the toasted slice. Next start your spread on the opposite side of the toasted slice and carry on as before with the other meat. Place the last broiled slice with fillings on top.
4. Take a narrow slice of each cheese and make an 'X' on the top slice (X does mark the spot!) and place it back into the oven. (for extra bubbly cheese cross, turn the broiler back on at the end). Leave in until bread is a nice toasty brown and the cheese cross is melted.



Carne Asada Torta

Contributed by Brett McKay



Ingredients

You can get all these ingredients (except the roll) at a regular supermarket, but it's more fun to visit your local Mexican grocery store.

- Brisket or flank steak
- Mexican bolillo roll
- Guacamole
- Mayo
- Refried beans
- Pickled jalapeños
- Limes (I used 6)
- Crushed red pepper
- Garlic powder
- Black pepper

1. Prep Meat. The key to carne asada is to cut really thin slices of meat. If you don't have a meat slicer, one trick I learned from a lady in Tijuana is to cut the meat when it's just a bit frozen. Marinate the meat in lime juice (I used 6 limes), garlic powder, and red and black pepper. Let the meat marinate for a few hours in the fridge.
2. Grill Meat. Grill the meat on high heat. Because the strips are so thin, it won't take that long.

3. Warm Up Your Beans. Warm up your beans in a pot. I like to put a bit of milk in mine to make them creamier. Another trick I learned from a Tijuana señora.
4. Spread Mayo on Roll
5. Spread Beans
6. Heap on the Guac
7. Layer the Carne. ¡Que rico!
8. Add Jalapenos and Enjoy

Contributed by Pete

Ingredients

- Bread
- Steak
- Dijon mustard
- Fried onion
- Baby spinach/lettuce
- Aioli
- Melted cheese

1. Cook steak to desired doneness.
2. Combine with other ingredients onto bread.
3. Enjoy.

Contributed by Mr. Backer

Ingredients

- Eye round
- Kaiser roll
- Shredded lettuce
- Onions
- Horseradish sauce
- Peppers (optional)

1. Slow cook an eye round.
2. Slice a couple pieces and place on a fresh Kaiser roll with shredded lettuce, onions, and horseradish sauce. Hot peppers are optional.

Meatloaf Sandwich

Contributed by PA Sunter

Ingredients

- Bread
- Leftover meatloaf
- American cheese
- Horseradish
- Mayo
- Mustard

1. Toast bread.
2. Cut a thick slice of your leftover meatloaf.
3. Combine ingredients onto bread and enjoy.

Homemade Roast Beef Au Jus

Contributed by Matt Moore



Ingredients

(serves 6, prep 25 minutes, cook 60 minutes)

- 1 3lb eye of round beef roast
- Extra virgin olive oil (I suggest Georgia Olive Farms)
- 1 head of garlic
- Fresh thyme
- Kosher salt
- Fresh cracked pepper
- 8 cups beef stock
- 1 onion
- 6 hoagie rolls

1. Prep Ingredients. Preheat oven to 400 degrees F. Smash and mince 6 cloves of garlic. Next, strip the leaves off of 4-6 thyme sprigs and finely chop.
2. Season Meat & Let Sit at Room Temperature. Coat meat with a few tablespoons of olive oil. Next, add minced garlic and thyme, followed by a liberal sprinkling of kosher salt and fresh cracked pepper. Keep the meat out of the fridge! You want it to be at room temperature to create a nice sear and so it will cook evenly.

3. Start Au Jus. Bring 8 cups of beef stock, remaining garlic, onion (chopped in half), and 4 sprigs of thyme to a slow simmer over medium heat.
4. Prep Pan to Sear Meat. Bring 8 cups of beef stock, remaining garlic, onion (chopped in half), and 4 sprigs of thyme to a slow simmer over medium heat.
5. Sear Meat. Add meat to pan and sear on all four sides, about 2-3 minutes per side. Do not poke or prod the meat during this process. Allow it to maintain contact with the pan to develop a nice sear – this creates flavor.
6. Roast Meat in Oven. Once the meat is seared, place it in the preheated oven and cook for 45-55 minutes, or until internal temperature reaches 125 degrees F for rare/medium rare.
7. Rest Meat. Once desired temperature is reached, remove meat from oven and place on a plate, tented with foil. This ‘resting’ process will allow the juices to redistribute into the meat – it will also keep cooking, raising the temperature, on average, by 5 degrees. Allow to rest for 10 minutes.
8. Strain Au Jus. Use a skimmer or colander to strain ingredients from the au jus. Add any drippings from the meat into this pot.
9. Reduce Au Jus. Place the strained pot of liquid back on the stove over medium-high heat, allowing the mixture to reach a boil in order to reduce by at least half – you should have about 2-3 cups of liquid remaining. Remove from heat, cover, and keep warm for service.
10. Slice Meat. Other than my fine assortment of Wusthof knives, my most manly kitchen tool is my meat slicer. Over the top? Perhaps. Awesome? Most definitely. I realize it’s highly unlikely that you will have one of these in your kitchen, so take your best knife and slice the meat as thin as possible against the grain and on the bias (angle).
11. Warm/Steam Bread. I prefer my hoagies soft and not toasted, so I like to cut them open lengthwise, wrap in foil, and warm in an oven.
12. Assemble and Enjoy! Remove warmed bread from oven and pile high with roast beef. Serve alongside warmed au jus for dipping.

Contributed by Andy Jenkins

Ingredients

- Baguette
- Shaved ribeye. If you can’t get shaved ribeye, get a ribeye, slice it thin yourself and pound it flat with a meat mallet.
- Large sweet onion, sliced thin.
- Cheez Whiz

1. On a flattop griddle (or very large skillet) cook your sliced ribeye, seasoned with salt and pepper. It should render enough fat to cook the onions as well.
2. Warm the bread in a very low oven. Slice open lengthwise and into individual sized portions.
3. Smear on the Whiz like a thick coat of butter.
4. Add meat and onions.

Contributed by Mike

Ingredients

- Nice crusty bread
- Smoked brisket (leftover pot roast works amazingly well, too)
- Avocado
- Little bit of basil
- Spinach
- Egg

1. Fry egg so it has a runny yoke.
2. Slice avocado.
3. Combine ingredients onto bread.

5. Remove the roast, pat dry, and slice.
6. Separate the onions from the juices left behind.
7. Mix the onions with horseradish, mayonnaise, and minced garlic.
8. Toast two thick slices of sourdough bread.
9. Assemble the sandwich—bread, meat, onion spread, and smoked gouda. Serve with a cup of the jus.

Contributed by Kevin

Ingredients

- London broil, 2 lbs
- Onion
- Red wine
- Salt
- Pepper
- Horseradish
- Mayonnaise
- Garlic
- Sourdough bread
- Smoked Gouda
- Jus

1. In a hot cast iron skillet, brown London broil. Place in a slow cooker.
2. Saute onion, chopped, until caramelized. Spread over the beef.
3. Mix 3/4 cup of red wine, 1/2 tsp salt, and 1/2 tsp pepper. Pour over the beef.
4. Cook the roast for 8 hours on low.

Midwestern Philly

Contributed by Andy

Ingredients

- Sirloin steak (or venison/elk/etc.)
- 1 large onion
- 2 bell peppers (mix up the color for extra fancy)
- Baby bella (or other) mushrooms
- Hoagie buns
- Cheez Whiz
- Salt and pepper
- Butter
- Griddle/skillet (pans are fine, griddle works nice if it's big enough)

Prep

1. Beat the attitude out of the sirloin steak until nice and tender
2. Slice steak against grain into thin strips
3. Clean and slice onion and peppers
4. Clean and slice mushrooms
5. Split hoagie buns and butter the inside (I like them attached on one side like a bratwurst bun)

Cook

1. Get that griddle hot
2. Put hoagie buns on griddle butter side down to toast
3. Toss on veggies with a little butter, salt and pepper to start the sear and get your company drooling

4. Move veggies to side to continue cooking until caramelized (covering with a pan lid works well)
5. Rebutter griddle if needed, toss a handful of sirloin strips on and dust with salt and pepper
6. Don't overcook the sirloin, this step goes very quickly

Plate

1. Take toasted hoagie bun off, smear liberally with Cheez Whiz
2. Pile high with meat WWTRD (What Would Teddy Roosevelt Do?)
3. Top with a generous slathering of veggies
4. Close that baby up and devour it

Rickard's Steak Sammich

Contributed by Adam



Ingredients

- Rickard's Red (or any amber ale - I couldn't find Rickard's here in Tulsa, so I went with Full Sail Amber.)
 - Rickard's Dark (or any dark ale - I used Claymore's Scotch Ale from Great Divide Brewing in Denver, CO.)
 - Rickard's White (or any citrus ale - I used a Pale Ale from Marshall's here in Tulsa.)
 - Steak (I went to the grocery store at a weird time. Only thing they had was strip steak and filet mignon. I bought the strip.)
 - White onion (not pictured)
 - Red Pepper
 - Chipotle peppers
 - Lime (not pictured)
 - Mayo
 - Soy sauce (not pictured)
 - Cilantro paste (I didn't use this ingredient as I'm not a huge fan of cilantro)
 - Baguette (couldn't find a baguette, so I substituted a sausage roll)
1. Marinate Steak. Marinate steak in amber ale and a bit of soy sauce for a few hours. I goofed here. You were supposed to use the amber ale for the steak marinade, but I used the darker stuff. Crap. Add a bit of soy sauce to the mix. Let it sit in the fridge for a few hours.
 2. Prepare Chipotle Mayo. Chop up some chipotle peppers. Mix chopped chipotle peppers with a scoop of mayo. ¡Eso! (That's what I'm talking about!) Add some lime to the mayo.
 3. Cook Onions in Dark Ale. Chop up a white onion. Cook onions in dark ale until onions are reduced and very sloppy. Because of my goof with the marinade, I used the amber ale here. Beautiful.
 4. Cook Peppers in Citrus/White Ale. Slice up your red pepper. Douse red peppers with your white ale. I used a pale ale instead. Cook until the peppers are nice and soft.
 5. Grill Steak. Remove steak from marinade and grill on high heat for 8 minutes. Go for medium-rare doneness.
 6. Slice Steak
 7. Slather Chipotle Mayo on Roll or Baguette. Slather a generous helping of your chipotle mayo on roll.
 8. Stack on Steak, Onion, & Peppers



The Bleu Cheese/Meatball

Contributed by Ben



Ingredients

- English muffin
- Teriyaki meatballs (I couldn't find pre-flavored, so I used teriyaki sauce with regular meatballs)
- Bleu cheese dressing
- Swiss cheese

1. Toast and Schmeat Muffin with Dressing
2. Prepare Meatballs. Ben used some leftover teriyaki meatballs for his creation, but I didn't have that convenience. I mixed together some cooked (in the microwave) beef meatballs with a good helping of teriyaki sauce. Did the job just fine, if I don't say so myself.
3. Assemble Meatballs on Muffin. Place meatballs onto the muffin. I made two sandwiches. Ben suggested 4-5 per sandwich, and that's exactly what I did. He also suggested cutting them in half, but they were small and tender enough that I figured I would be alright.
4. Add Swiss, Top, and Enjoy. Add a slice of Swiss cheese to the top, let it melt for a few seconds, and then top with the other half of your muffin.

Contributed by Stefan

Ingredients

- White French baguette
- Pork belly
- Soy sauce
- Mango
- Avocado
- 1tsp lime juice
- ½ cup of chopped cilantro
- 1tsp of 'sambal'/Indonesian chili paste
- 1tsp rice bran oil

1. Cut baguette in half, lengthwise.
2. Slice pork belly to about 1/8th-inch thick.
3. Slowly braise in soy sauce.
4. Slice mango to 1/8th-inch slices.
5. Mash avocado.
6. Make dressing (combine lime juice, cilantro, chili paste, and bran oil)
7. Combine ingredients onto bread.

Contributed by Gary

Ingredients

- 4 thin slices of liverwurst
- 2 slices of red onion
- 2 slices of potato bread
- Mustard

1. Toast bread.
2. Combine ingredients onto bread and enjoy.

Contributed by Erik Andersen

Ingredients

- Two slices of bread
- Hard salami
- Pepperoni
- Peppered salami
- Any sliced cheese
- Salsa

1. Combine ingredients onto bread.
2. Microwave until cheese is runny.

Contributed by Adam

Ingredients

- Fried chicken fingers
- Cold genoa salami
- Provolone cheese
- Lettuce
- Pickles
- Onions
- Tomatoes
- Mayonnaise
- French bread

1. Give the bread a light smear of mayo
2. Combine ingredients onto bread.

Porter Long – Turkey Ranch Classic

Ingredients

- 2 slices of country white bread
- A slab of turkey meat
- Cheese (I like gruyere, but any sort of cheddar or provolone does nicely)
- Ranch

1. Combine ingredients onto single slice of bread.
2. Put it in the microwave for a minute or so, until the cheese is melted.
3. Then, put on the top slice and move it around so the cheese and ranch get mixed and spread across the sandwich.

Contributed by Rob

Ingredients

- 2 slices of bologna
- 1 egg
- 1 slice of cheese
- 2 slices of bread, toasted
- Brown mustard

Prep

1. Cut the center out of the 2 bologna slices. (Make them look like bologna doughnuts).
2. Chop up the leftover bologna doughnut holes from the centers and mix into 1 scrambled egg.

Cooking

1. Put one of the doughnut looking bologna slices on your pre-heated griddle. Once it starts to cook pour the scrambled egg/chopped up bologna hole mixture into the center hole of the cooking bologna.
2. Place 2 pieces of bread in the toaster to start them toasting. Place the second bologna doughnut on top of this cooking mess. Flip the mess over to cook the top and place the cheese slice on top to start melting it into the mess.
3. Toast should be done by now, so pop it out and spread brown mustard on it.
4. Slide the entire cooked bologna/egg/bologna/cheese stack onto the brown mustard-covered toasted bread.

Contributed by Alain Latour

Ingredients

- Sourdough bread
- Peanut butter
- Apple (cored)
- Bacon

1. Fry bacon.
2. Spread peanut butter on both slices of bread.
3. Place thin slices of cored apple in between.
4. Add two or three strips of bacon.
5. Close the sandwich and enjoy.

Contributed by Sam

Ingredients

- Eggo waffles
- Maple syrup
- Peanut butter

1. Toast two Eggo waffles.
2. Cover one in maple syrup.
3. Cover the other in peanut butter.
4. Put the two together and enjoy.

Contributed by Nate E.

Ingredients

- 2 slices of bread
- 1 chicken fried steak (or chicken)
- Peanut butter
- Cheese (shredded cheddar)
- Ketchup

Combine ingredients onto bread.

The Cherry Cricket

Contributed by Shaun S.

Ingredients

- Two slices of sourdough bread
- 4 thick slices of corned beef or pastrami
- Herbed cream cheese
- One fried egg over easy
- Cholula
- Mayo
- 4-5 strips of mild green Colorado chilies (or any other mild green pepper)
- Butter (the real stuff)

1. 1 Tblsp. of butter into a large cast iron skillet on medium heat and let it melt.
2. Put both slices of sourdough bread in to the pan and let it toast for about 3 min. Remove bread and set aside.
3. Fry egg to over easy, remove and set aside.
4. Put 1 Tbls. of regular mayo in a small cup, add 3-4 dashes of Cholula hot sauce and mix well.
5. Deseed and slice green chilies in to ½ in. slices and blanch. Set aside.

Sandwich Assembly

1. On the non-toasted side of one of the slices of your sourdough bread, spread your mixed mayo very liberally.
2. On the other slice, spread your herb cream cheese on the non-toasted side very liberally.
3. Place the slices of corned beef or pastrami on the non-toasted side of one of your sourdough slices.
4. Place your fried egg on top of the corned beef or pastrami.
5. Place chilies on top of the fried egg.
6. Finish the Cricket off by placing the other slice of sourdough on top with the cream cheese side down.

Contributed by Samuel Warren

Ingredients

- Bread
- Jalapenos
- Bologna
- Cheese
- Ruffles potato chips
- Mustard

1. Cook at least 2 slices of bologna.
2. Right before it's done, put the cheese on the bologna in the pan. 30 seconds and it'll be melted to the bologna (as it should be).

3. Order of assembly:

- Bread
- Jalapenos
- Bologna
- Cheese
- Bologna
- Cheese
- Ruffles
- Mustard
- Bread

David Bourne – The Bahn Mi

Ingredients

- Crusty baguette
- Bone-in pork shoulder
- Sriracha
- Mayonnaise
- Cilantro
- Pickled carrots
- Daikon radish
- Pickled peppers.

1. First, smoke a brined bone-in Boston butt (pork shoulder)
2. Then, when it is so tender you can take the bone out with your hands, shred it into big pieces, and place it on a warm crusty baguette
3. Top with Sriracha mayonnaise (equal parts of both), cilantro, and pickled carrots, Daikon radish, and pickled peppers

Fried Spaghetti Sandwich

Contributed by Rich D

Ingredients

- Two slices Italian bread
- Leftover spaghetti
- Hot peppers
- Provolone cheese
- Butter
- Garlic
- Italian seasoning

1. Butter the bread and cover with minced garlic and Italian seasoning.
2. Put it under the broiler until toasted.
3. In a nonstick skillet, fry up the leftover spaghetti.
4. Once it is warmed through and some of the sauce is starting to caramelize, mix in the hot peppers and add the cheese.

Contributed by Rodrigo M

Ingredients

- Goose liver paté (thick slice)
- Mango chutney
- Lettuce
- 2 thin slices of mozzarella
- Crisp baguette bread

Combine ingredients and serve cold.

Contributed by Dannyb278

Ingredients

- 1 package boneless chicken thighs
 - 1/2 onion sliced
 - 1/2 pepper sliced
 - Sriracha Sauce
 - Salt and pepper
 - Sliced cheese
 - 1/4 stick butter
 - Kaiser roll, or other bun of your choice
1. "Pull" the chicken thighs open to expose most of the surface area to the hot pan.
 2. Season thighs on both sides with 50/50 salt and pepper and as much Sriracha sauce that you know you can handle. You can be pretty liberal with it.
 3. Drop thighs in pan along with sliced onions and peppers. Add salt/pepper to veggies if you want.
 4. Cover pan and cook both sides of the chicken for about 7 minutes on each side or until done, mixing the veggies occasionally.
 5. Place as many chicken thighs and veggies as your bun can handle and serve with sliced cheese. Lightly toasting the bun can add another dimension to the sandwich.

Pizza Sandwich

Contributed by Denny Martin

Ingredients

- Wheat bread
- Mayo
- Ketchup
- Oregano
- Garlic powder

- Cotto salami
- Cheese slice of your choice
- Onion

1. Spread both slices of bread with mayo and the bottom slice should also be spread with ketchup.
2. Sprinkle some oregano flakes and garlic powder on the ketchup side and add a slice of cotto salami to it.
3. Put a slice of your favorite individual wrapped slice of cheese on the top slice of bread.
4. Fill the interior with minced onion and microwave for half a minute or until the cheese is all gooey. Let it cool a little before eating or eat it hot out of the microwave.

Chuck Yager - Jagermeister BBQ Chicken Sandwich

Ingredients

- Chicken breast 6-8 oz.
- Sweet Baby Ray's BBQ sauce 2 cups
- Jagermeister 2/3 cup
- Whole wheat bread 2 slices
- American cheese 1 slice
- Lettuce
- White onion (raw, thin sliced, a few rings like you would put on a burger)
- Tomato 1 or 2 slices
- Mayo

1. Combine BBQ sauce and Jagermeister.

2. Grill the chicken on your outdoor grill and start spreading the BBQ/Jagermeister mix on right away. BBQ should be hot enough to caramelize the sauce and get the chicken crispy but not right out burn it. Flip the chicken frequently, about every 5 minutes and generously re-coat every time you do until the chicken is done.
3. When the chicken is done let it sit while you mayo both slices of bread pull lettuce, slice tomato. After the chicken has set for a few minutes, slice the chicken at a heavy angle.
4. Assemble the sandwich like this: mayo-ed bread, chicken, cheese, tomato, lettuce, mayo-ed bread.

Contributed by Austin Quillen

- White or wheat bread
- Cold chicken
- Mashed potatoes
- Mayonnaise

Combine ingredients onto bread and enjoy.



Tuna Bacon Cheddar

Contributed by Patrick



Ingredients

- Hoagie roll
- Celery
- Mayo
- Tuna (I used two 5 oz. cans)
- Bacon (Patrick specifies to do exactly 4 slices)
- Cheddar cheese (I used Vermont white cheddar)

1. Chop Celery. I used a single stalk/rib of the head, and it was the perfect amount.
2. Fry Bacon. Patrick said to get it nice and crispy. Also, who doesn't love another picture of bacon?
3. Start the Tuna Salad. I threw two cans of tuna into a mixing bowl. I was going to use just a single can, but it didn't look like it would be enough, so I threw in another. Good thing I bought two!
4. Mix in Mayo. Mix in mayo. There wasn't a specified amount, but I went with about 5 tablespoons, and it was perfect.
5. Mix in Celery

6. Mix in One Slice of Bacon. Chop up one slice of bacon and throw it into the mix.
7. Toast Roll. I threw it under the broiler for a few minutes. Perfecto.
8. Begin Assembly with Tuna Salad. I didn't use all of it, but one 5 oz. can definitely would not have been enough.
9. Add Layer of Cheese
10. Add Remaining Slices of Bacon and Enjoy

Tuna Fish Sandwich

Contributed by Matthew

Ingredients

- 3 cans Tuna
- 2 diced hardboiled eggs
- Dill relish
- Mayo
- Yellow mustard
- Pinch of celery seed

Combine onto bread and eat.

Tuna Casserole Sandwich

Contributed by Luke Counterman

Ingredients

- Tuna
- Cream cheese (or Neufchatel)
- Canned sweet peas
- Shredded cheddar cheese
- Pepper
- Your favorite bread
- Potato chips (or corn flakes)

1. Mix together 1 5oz can of tuna fish, half a package of cream cheese or Neufchatel cheese,

half a can of canned sweet peas, a handful of shredded cheddar cheese, and a touch of pepper to taste.

2. Place mixture between two slices of your favorite bread.
3. Grill.
4. Finally, separate and add some potato chips or corn flakes for some crunch.

Contributed by Al

Ingredients

- Kippered Herring
- Havarti cheese with dill
- Mushrooms
- Butter
- Spicy brown mustard
- Pumpernickel

1. Boil mushrooms in butter, right out of the can.
2. Combine ingredients onto bread.

Contributed by Chris

Ingredients

- Whole-wheat bread
- Tuna (not tuna salad)
- Bacon
- Light mayo
- Provolone cheese (optional)

1. Toast bread.
2. Fry bacon (crispy).
3. Combine ingredients onto bread.

Contributed by Aaron

Ingredients

- Two pieces bread (I usually use white)
- Fish of choice
- Coleslaw, made with mayo
- Louisiana hot sauce

1. Fry fish in pieces
2. Create a layer of fried fish pieces on one slice of bread.
3. Cover fish pieces with coleslaw. A
4. Add your desired amount of hot sauce.
5. Top sandwich with other slice of bread. Enjoy.

Contributed by T

Ingredients

- 2 slices of hearty, whole-grain bread with seeds
- 1 whole can of low-sodium tuna
- Black pepper
- 1 small, ripe tomato
- Avocado

1. Drain can of tuna and mash onto bottom slice of bread.
2. Add black pepper.
3. Thickly-slice tomato and add to bottom slice.
4. Mash half of avocado into the top slice.
5. Combine slices and enjoy.

Contributed by John Ikel

Ingredients

- Brie
- Smoked salmon
- White bread

1. Lightly butter bread.
2. Add salmon and brie.

Contributed by Max

Ingredients

- Cream cheese
- Smoked salmon
- Avocado
- Optional: 1 fried egg
- Optional: black olives
- Bagel (other bread works fine as well)

1. Toast bagel.
2. Spread cream cheese.
3. Add other ingredients.

Contributed by Alonso Enriquez

Ingredients

- 1 block of Philly cream cheese
- 2 cans of tuna fish (oil, never water)
- Tablespoon of mustard

With a fork, blend it all together into a fully mixed and spreadable paste, and spread on bread of your choosing.

Contributed by Jeff C.

Ingredients

- 2 Slices of whole wheat bread
- 1 can of tuna
- A nice-sized dollop of mayo
- Tabasco sauce
- Slice o' cheese that you please

Get a bowl and mix the tuna, mayo, and Tabasco. The Tabasco isn't necessary but I've found that it gives it a nice zest.

Fish Finger Sandwich

Contributed by Simon Barber

Ingredients

- Two slices of white bread
- 4 100% cod fish fingers (fried or grilled)
- Ketchup

Butter up the bread and lay the fish fingers on and give a good squirt of ketchup.

Crab Cake BLT

Contributed by Michael B

Ingredients

- 1 crab cake
- 1 leaf of lettuce
- 2 slices tomato
- 3 pieces of smoked bacon
- 2 slices of bread
- Salt and pepper
- Optional: Hollandaise sauce

1. Cook or reheat crab cake.
2. Cook bacon to desired doneness. Method of cooking does not matter; microwave, stovetop, or iron.
3. While bacon is cooking, slice tomato. One tomato should yield four slices. Add a little salt to the two slices you do not need and have a snack while you wait for the bacon to finish.
4. Wash off lettuce leaf and pat dry using a paper towel.
5. Once everything is cooked, it is time to assemble the sandwich.
6. Assemble order follows, starting from the bottom: Bread slice, lettuce, tomato slices (2), bacon pieces (3), crab cake, salt and pepper. (Optional: Hollandaise sauce.) Bread slice.

Contributed by Ryan

Ingredients

- Jalapeno-cheese bagel
- Plain cream cheese
- Smoked salmon
- Sliced cucumber (salted and peppered)
- Avocado
- Bacon

1. Toast bagel.
2. Fry bacon.
3. Spread cream cheese on bagel.
4. Combine additional ingredients onto bread.

On The Mark

Ingredients

- 1-2 beer battered fish sticks
- 3-4 drops lemon juice
- 2-3 dabs of bleu cheese dressing
- 3-4 dill pickle slices
- 1 hamburger bun
- Optional: lettuce & tomato

1. Cook fish sticks per instructions.
2. Layer fish stick and additional ingredients onto hamburger bun.

Contributed by Jeremiah

Ingredients

- Garlic bread
- 2 cans of tuna, drained and rinsed
- Chives or green onion, 4 or 5 lengths will do, chopped
- 1/2 cup mayo
- 2 to 6 pickles, depending on size, finely diced
- 1 1/2 tbsp of Sambal Oelek (or more to taste)
- 1 1/2 cups of shredded cheddar cheese (or mozzarella or fontina...I prefer cheddar for the stronger flavor, sometimes I'll mix)
- 1/4 cup of grated parmesan
- 1 tsp oregano flakes
- Salt and fresh cracked pepper to taste

1. Preheat oven to 400
2. Cut French bread lengthwise in half and spread garlic butter.
3. In a medium sized bowl, combine tuna, mayo, pickles, chives, and sambal.

4. Spread tuna mix evenly along halves of garlic bread and then cover liberally with shredded cheese. Sprinkle grated parmesan and oregano flakes, salt and pepper to taste.
5. Place on a parchment on a cookie sheet and toast in oven for 7-10 minutes (or until desired doneness). Pay close attention because this sandwich goes from delicious to disaster faster than you'd expect!
6. Remove from the oven, and slice into whatever size appropriate (2-3" slices for sharing, or don't slice it at all if you think that you can handle it!)
2. Batter the shrimp: flour-eggwash-flour, deep fry in canola oil (preferred), for only a couple minutes – they cook quick – then drain on a paper towel or plate.
3. You can make a killer wing sauce from just butter, your favorite hot sauce, hot pepper flakes, and garlic powder or fresh garlic. Just melt the butter (maybe a stick or so) in a plastic bowl in the microwave lightly (it needn't be super hot), add maybe 1/2 cup hot sauce (more if you like), season with the flakes and garlic, maybe even some black pepper.
4. Toss your cooked shrimp lightly in the sauce.
5. Cut fresh French bread in half lengthwise, slather with good bleu cheese dressing (I'm a fan of Marie's), top with a mound of crisp shredded iceberg lettuce (and thin sliced red onion and tomato, if you like), and as many shrimp as you can squeeze in there.

Buffalo Shrimp Po-boy

Contributed by Zeb

Ingredients

- Shrimp
- Eggwash
- 2-3 eggs
- 1/2 cup hot sauce
- Flour
- Canola oil
- Butter
- Hot pepper flakes
- Garlic powder
- Black pepper
- French bread
- Bleu cheese dressing
- Iceberg lettuce
- Sliced red onion
- Tomato

1. First fry up your shrimp – use your favorite seasoned flour, and for your eggwash use 2-3 eggs, maybe a half-cup hot sauce.

Tuna Chips Sandwich

Contributed by Scott

Ingredients

- Tuna
- Relish
- Mayo
- Onion
- Ruffles

1. Mash up tuna, relish, mayo, and onion into a spread.
2. Then add Ruffles just before eating. If you want a twist, give BBQ chips a try!

Crabbie Patties

Contributed by Jay

Ingredients

- Crab cakes
- Hamburger buns with sesame seeds
- Lettuce
- Thousand Island dressing
- Cheddar cheese if you like, sparingly

1. Heat crab cakes per instructions.
2. Assemble into sandwich with sparing amounts of cheese and Thousand Island dressing and you're done.

Contributed by Dane

Ingredients

- Manchego cheese
- Thinly sliced red onions
- Salmon lox
- Mayo

1. Put a thin layer of mayonnaise on the outside of the bread pieces, the fat will give them a nice crisp.
2. Combine salmon, onions, and cheese onto sandwich.
3. Grill.

Ultimate Halibut Sandwich

Contributed by Luke

Ingredients

- 6oz fish
- 1/3 cup cottage cheese
- 2T mayo/salad dressing
- 1/4 red onion
- 1 celery stalk (chopped)
- Splash of lemon juice
- 2 pinches dill
- 2T fresh parsley (minced)
- 1t Dijon mustard.

Mix everything together and serve on bread.
Optional extras include: toast, lettuce, tomato, etc.