

Big Honkin' Sandwich (serves 6-8)

The bread for this sandwich should be fairly sturdy so the vinaigrette doesn't make it soggy. If you cannot find a sturdy French or Italian bread, a softer one such as shepherd's bread will do, as long as you assemble the sandwich just before serving.

1 round loaf French or Italian bread, 8-10" in diameter
1/2 small sweet onion, cut into thin rounds
1 red bell pepper, cut into long thin strips
8 slices provolone cheese
3/4-1 pound assorted meats (turkey, roast beef, pastrami, etc.)

Vinaigrette:

4 tablespoons olive oil
1 1/2 teaspoons red wine vinegar
1 clove garlic, peeled and minced fine
1/2 teaspoon prepared mustard
1/2 teaspoon dried oregano or 1 1/2 teaspoons fresh

Combine ingredients for vinaigrette in a bowl and add onion and pepper. Marinate at least half an hour, or as long as overnight.

Halve bread horizontally and scoop out the inside of each half, leaving a 3/4" thick crust. (The leftover bread can be dried in the oven and made into bread crumbs.)

Spread half the pepper/onion mixture on the bottom, along with half the dressing. Layer the cheese and meats on top, being sure to reach the edges of the bread. Top off with the remaining peppers and onions. Brush the dressing on the inside of the top crust and place it over the sandwich. Wrap sandwich tightly and refrigerate up to 24 hours, if the crust is sturdy enough. Cut into pie-shaped wedges to serve.