

Sandwiches made with NC Goodness anytime of the year

Sandwiches can be enjoyed for lunch, dinner or even for a party. The key is to use good quality ingredients. I went to my local bakery (Stick Boy in Fuquay) to get all the bread because I knew it would be great quality and they source their ingredients locally. Those small things can make a difference to our local economy and you can enjoy the benefit as well with great tasting good quality product. Buying local and supporting North Carolina can be a delicious treat.

Kelcey's Roast Beef Sandwiches

½ cup finely chopped walnuts
2 (9.25 oz.) packages of dinner rolls
2/3 cup of peach preserves
½ cup of mustard/mayo blend or Dijonnaise
¾ lb. Thinly sliced deli roast beef
½ lb. Thinly sliced havarti cheese

Preheat oven to 325 degrees. Heat walnuts in a non-stick skillet over med-low heat, stirring often (5-6 minutes) until lightly toasted and fragrant. Cut rolls in half (don't separate the rolls if you can avoid it). Spread preserves on the top halves and sprinkle with walnuts. Spread the mayo-mustard blend on the bottom halves. Top the bottom halves with roast beef and cheese. Sprinkle roast beef with salt and pepper if desired. Cover with the top halves and wrap in aluminum foil. Bake sandwiches at 325 degrees for 30 minutes or until the cheese is melted.

PERSONAL Note: These were so easy and delicious. This is a recipe I will be adding to my favorites list. You can also make them on larger individual rolls for heavy hors d'oeuvres. Thank you Kelcey Carlson for sharing this fabulous recipe!

Papa's Basil Pesto Chicken Sandwich

4 boneless/skinless chicken breasts
4 romaine lettuce leaves
1 red onion, thinly sliced
4 slices provolone cheese
4 large size hamburger buns
Garlic powder
Salt and pepper
Basil Pesto Mayonnaise (recipe to follow)

Pound each chicken breast and sprinkle with garlic powder, salt and pepper. Grill each breast until cooked throughout. While the chicken is cooking, brush the buns with margarine or butter and grill or toast the buns. Before removing the chicken from the grill, place a slice of provolone cheese on each chicken breast. After grilling the

buns, spread the Basil Pesto mayonnaise on each bun half. Place the chicken breast on one half of the bun, and top with thinly sliced red onion and a romaine lettuce leaf. Place the other half of the bun on top making the sandwich.

Basil Pesto Mayonnaise

4 Tablespoons basil pesto (Classico Traditional Basil Pesto – 8.1 oz. Jar)

4 Tablespoons mayonnaise

Mix together well.

PERSONAL Note: This is my daddy's recipe and the entire family loves it! If you don't want to pound your chicken, just buy the thin cutlets or cut the breast in two across the breast and you can make 6-8 sandwiches depending on the pack you purchase. Also, the jar of basil pesto that I use can usually be found on Isle 2 at Harris Teeter.

Homemade Pimento Cheese Sandwiches with bacon and tomato

1 lb. Hoop Cheese, grated

1 lb. extra sharp cheddar cheese, finely shredded

1 (4 oz.) jar pimentos, sliced

1-teaspoon sugar

Pinch of salt

1 (4 oz.) jar pickle relish

Apple cider vinegar (1-2 capfuls)

½ cup Miracle Whip

½ cup Duke's mayonnaise

Pumpernickel bread

1 tomato, thinly sliced

½ lb. Thick sliced center cut bacon, cooked

Mix the first nine ingredients together until blended. Spread pimento cheese on one side of the bread. Top with a slice of tomato. Sprinkle with salt and pepper if desired. Place 2 slices of bacon on tomato and then top with another slice of bread.

PERSONAL Note: You can enjoy this sandwich on any kind of bread. It is also delicious grilled so the pimento cheese melts a little. Also, if you enjoy your pimento cheese creamier, just add more mayonnaise. This is a great recipe to play with and get it to your own personal taste.

Ham and Cheese Roll-ups

1 1lb. Package of pizza dough

8 oz. Deli ham, thinly sliced

4 oz. Smoked provolone, thinly sliced

½ yellow onion, cut into thin slices

2 teaspoons whole-grain mustard

2 Tablespoons extra-virgin olive oil
1 small head romaine, torn into pieces

Heat oven to 400 degrees. Roll the pizza dough into a 14-inch circle and cut into 8 triangles. Stack a piece of ham, ½ slice of cheese, and onion on the bottom of each triangle and roll the dough up around the filling (some of the filling will stick out the ends.) Transfer the rolls to parchment-lined baking sheet. Bake until golden and crisp, about 20 minutes. Combine the mustard and oil in a medium bowl and toss with the romaine. Serve with the roll-ups.

PERSONAL Note: These are fun and easy for the kids to help make. Switch it up and let them fill them with their favorite ingredients like ham and cheddar or turkey and Swiss.

NC Monte Cristo

¼ cup mustard
¼ cup cream style horseradish
1-cup mayonnaise
8 slices good quality sliced white bread
8 thin deli slices of Swiss cheese
8 thin deli slices baked ham
8 thin deli slices smoked turkey
4 thin horizontal dill pickles slices like sandwich stackers
3 eggs
¼ cup whole milk
2 Tablespoons butter

In a small bowl combine the mustard, mayo, and horseradish. Spread the sauce on eight slices of bread and place one slice of Swiss cheese on all eight slices. Add a slice of ham, turkey and pickle on four of the bread slices, then top with the remaining turkey then ham and top with the bread slice with just the cheese.

In a shallow dish, whisk together the eggs and the milk.

Heat a large skillet or griddle over medium heat. Add the butter and melt. Turn the sandwiches in the egg and milk mixture and add them to the pan. Cook for 3-4 minutes on each side, until deep golden brown.

PERSONAL Note: The horseradish sauce that I love is Inglehoffer cream style horseradish – 9.5 oz. These sandwiches are so filling; you could add some slaw and serve them for dinner.