

SANDWICHES



BAR B QUE BEEF SANDWICHES
NANCY QUINN

3 Pound Rump Roast

1 Teaspoon Onion Salt

1 Can tomato Paste

1/2 Cup Brown Sugar

1/2 Cup Cider Vinegar

2 Teaspoons Salt

2 Teaspoons Worcestershire Sauce

1 Teaspoon Dry Mustard

Put the ingredients into a crock pot in the order listed. Cover and cook on high for 8 hours. With a wire whisk, stir the mixture until the meat is shredded. Serve on hard rolls or hamburger buns.

This recipe really came from a Valparaiso Community Cookbook. Aunt Nancy tried a lot of different recipes before she settled on this version. Her biggest fan is Kevin.

FRENCH TOAST CROQUE-MONSIEUR

2 to 3 Eggs

6 Ounces Ham, sliced

1/4 Cup Buttermilk

6 Ounces Gruyere Cheese, sliced

2 Tablespoons Dijon Mustard

8 Slices Firm White Bread

4 Tablespoons Butter

Lightly beat together the egg and the buttermilk and pour into a shallow dish. Dipe the mustard among the bread slices, spreading a thin coat on each. Dipe the ham and cheese equally, placing pieces on 4 of the bread slices. Top with remaining bread slices. In a skillet, heat on tablespoon of the butter over medium-low heat. Handling carefully, dip each sandwich into the beaten egg and place in the skillet, doing just one sandwich at a time. Cook to golden brown on each side, [2 to 3 minutes a side] turning only once. Use an additional tablespoon of butter in the pan for each sandwich. Keep sandwiches in a low oven to melt the cheese further before serving.

GRILLED CHICKEN SANDWICHES WITH PESTO SAUCE
MARTHA BRANION

4 Chicken Breasts, boned and skinned

2 Tablespoons Walnut Pieces

1 Small Clove Garlic, pressed

1/2 Cup Fresh Tarragon Leaves

1 and 1/2 Ounces Fontanella Cheese, sliced

4 Sandwich Buns

1/4 Teaspoon Salt

1/2 Cup Olive Oil

Make the marinade and sauce, in a blender, by combining the garlic, tarragon and walnuts. Puree well. Add the salt and Oil and blend well. Divide the liquid in half. Marinate the chicken in one part, reserving the rest to top the sandwiches. Let the chicken marinate for at least 2 to 3 hours. Grill the chicken. When done add a slice of cheese to each and let it melt. Put on a sandwich bun, topping the meat and cheese with some of the pesto sauce.

These are very good!

HAM AND CHEESE SANDWICHES
NANCY QUINN

1 Stick Butter

1 Tablespoon Poppy Seeds

2 Tablespoons Yellow Mustard

1 Tablespoon Onion, minced

1/2 Pound Shaved Ham

1/2 Pound Swiss Cheese, thinly sliced

8 Hamburger Buns

Melt butter. Add the poppy seeds, mustard and onion. Mix well. Spread about 1 Tablespoon of the mixture on the inside of the bun. Layer the ham and cheese. Wrap each in foil. Heat for 20 minutes in a 375 degree oven. Makes 8 sandwiches. You can make these ahead and freeze them. The bun gets a little soggy this way. It is probably better to make them the night before and refrigerate until you are ready to cook.

Aunt Nancy got this recipe from the Deveaux PTA, when she was very active in it. All the Quinn kids went to grade school there for some period of time. This is a great sandwich for a large group. Serve with potato chips or an assortment of cold salads.

ITALIAN CHICKEN POCKETS

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| 1 Pound Chicken Breasts, boneless, skinless | 1 Package French's Italian Spaghetti Seasoning Mix |
| 2 Tablespoons Vegetable Oil | 1 Cup Green Pepper, chopped |
| 2/3 Cup Water | 2 Tablespoons Tomato Paste |
| 2 Whole Pieces Pita Bread, halved | Mozzarella or Parmesan Cheese, grated |

Cut chicken into bite size pieces. In skillet heat oil and brown chicken pieces. Stir in spaghetti seasoning, bell pepper, water and tomato paste. Bring to a boil. Reduce heat and simmer 1 to 3 minutes or until thickened, stirring occasionally. Fill each pita half with the chicken mixture, top with the grated cheese. Serves 4.

SKEWERED ITALIAN HEROES

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| 1 Pound Ground Chuck | 1/2 Cup Seasoned Breadcrumbs |
| 1 Large Egg | 1/4 Cup Whole Milk |
| 1 Teaspoon Dried Minced Onion | 1 Teaspoon Salt |
| 1 Pound Sweet Italian Sausages | 2 Tablespoons Water |
| 2 Green Bell Peppers, seeded | 2 Red Bell Peppers, seeded |
| 32 Ounces Spaghetti Sauce | 6 Hero Rolls, each about 12 inches |

Preheat oven to 400 degrees. Mix meat, breadcrumbs, egg, milk, onion and salt in a bowl. Shape into 18 meatballs. Place in a greased shallow baking pan. Bake 15 minutes or until browned. Place sausage and water in a large skillet and cover. Bring to boiling over medium heat. Cook 5 minutes and uncover. Cook until browned. Drain on paper towels. Cut the sausages into chunks. Cut the peppers in 1 inch chunks. On each of 6 skewers, alternately thread meatballs, sausages and pepper strips. Place skewers on a broiler rack. Brush generously with spaghetti sauce. Broil until the peppers are tender and the meat is heated. Put the contents of each skewer on a roll. Top with a little heated spaghetti sauce and serve.

SLOPPY JOES

1 Pound Lean Ground Beef

3/4 Cup Ketchup

1 Cup Water

1 1/2 Teaspoon Celery Salt

Brown the ground beef, breaking it up with a fork into small pieces as it browns. Drain on paper towels. Discard the grease and return beef to the frying pan. Pour the ketchup over the meat and mix to cover all the meat. Add the water and stir until blended. Add the celery salt. Cook over low heat for about 1/2 hour. You want the sauce to cook down and be a bit thick. Serve on hamburger buns. Will make 4 sandwiches.