



Roast Beef Sandwich on Crusty Black Bread  
*Creamed Roasted Tomato and Gorgonzola Spread*

Yield: 6 ea

Ingredients

2 #	Tri Tip
As needed	Salt and freshly ground black pepper
12 sl	Pumpnickel bread, sliced 1/2"
1 1/2 C	Creamed Roasted Tomato and Gorgonzola Spread, recipe follows

Method

1. Season tri-tip liberally with salt and pepper. Roast, fat side up, for approximately 30 minutes in a 425°F conventional oven. Allow the roast to rest for at least 15 minutes before slicing thin against the gr.
2. Lay the thinly sliced beef on a slice of bread, piled high (!). Spread the Creamed Roasted Tomato and Gorgonzola Spread on the other sliced of bread and top the sandwich. Halve and serve!

Creamed Roasted Tomato and Gorgonzola Spread

Yield: Approximately 1 1/2 C

Ingredients

2 ea	Roma tomatoes, halved lengthwise
As needed	Olive oil
6 oz	Sour Cream
1 T	Lemon juice, fresh
4 oz	Gorgonzola cheese, mashed until soft
1/4 tsp	Cayenne pepper
As needed	Salt and freshly ground black pepper

Method

1. Place the tomatoes, cut side down, on a rack on a parchment-lined sheet pan. Drizzle with olive oil. Slow roast in 250°F conventional oven for anywhere from 3 - 5 hours, until the tomatoes have lost all of their excess moisture and have turned a dark red. Reserve. When cooled, coarsely chop.
2. Combine the chopped tomato, sour cream, lemon juice and gorgonzola cheese.
3. Season with cayenne pepper, salt and pepper. Stir to combine. Chill until use.



## Southwestern-Influenced Grilled Chicken Sandwich

*Charred Corn Relish and Chipotle Mayonnaise*

Yield: 6 ea

### Ingredients

½ C	Adobo Paste Marinade, recipe follows
6 ea	Chicken breasts, boneless, skinless, 5 – 6 oz
As needed	Olive oil
1 ½ C	Mayonnaise
2 T	Adobo sauce
1 ½ tsp	Chipotle chiles, canned in adobo, chopped
3 T	Cilantro, rough chop
1 T	Lime juice, fresh
6 ea	Brioche bun, or focaccia square, split, toasted as desired
6 ea	Romaine lettuce leaves, ¼” ribbons
1 ½ C	Roasted Corn and Avocado Relish
6 T	Queso fresco, crumbled

### Method

1. Massage adobo paste into chicken breasts, using olive oil if needed to lubricate. Marinate for 30 minutes to 12 hours.
2. Brush chicken breasts with olive oil and grill until done, turning once. When cool enough to handle, sliced ¼” on the diagonal.
3. Combine mayonnaise, adobo sauce, chopped chipotles, cilantro and lime juice.
4. Spread mayonnaise on the top and bottom cut side of the bun.
5. Pile romaine lettuce on the bottom bun and shingle chicken breast slices on top of the lettuce.
6. Place a heaping T of Roasted Corn Relish on top of the chicken. Place a heaping T of queso fresco on top of the Roasted Corn Relish.
7. Replace bun top. Halve and serve!

## Adobo Paste Marinade

Yield: ¾ C

### Ingredients

1 T	Vegetable oil
4 ea	Garlic cloves, peeled, minced
1/3 C	Ancho ground chili powder
2 T	Cider vinegar
1 tsp	Oregano, dried
½ tsp	Sugar
¾ tsp	Salt
¾ C	Water

### Method

1. Using a sauce or sauté pan, heat the oil over a medium heat. Add the garlic and stir until just fragrant. Do not brown.
2. Add the chili powder, vinegar, oregano, sugar, salt and water. Whisk to combine.
3. Simmer over a low heat for 10 minutes or so to blend flavors and “cook out” the raw ancho taste.
4. Cool to room temperature – store in a container that you are able to seal tightly. Store refrigerated for up to one month.

## Charred Corn Relish

*with Avocado*

Yield: 2 C

### Ingredients

1/3 C	White onion, small dice
2 ea	Corn, ears, shucked
As needed	Olive oil
2 ea	Avocados, ripe, peeled, pitted, chopped
1 ea	Jalapeno chile, seeds and ribs removed, small dice
2 ea	Limes, juiced
½ C	Cilantro, chopped
1/8 <sup>th</sup> tsp	Toasted cumin
As needed	Kosher salt and freshly ground black pepper

### Method

1. Soak the diced white onion in a bowl of ice water for 15 minutes or so. Drain and dry.
2. Grill corn ears, turning as needed, until they are charred evenly. When cool enough to handle, strip the kernels from the husk.
3. Carefully fold together the onion, grilled corn, avocado, jalapeno, lime juice, cilantro, toasted cumin. Season with salt and pepper. Make sure to keep the mixture chunky and rustic.



### Sweet Italian Sausage Sandwich

*on Toasted Ciabatta with Creamy Sun-Dried Tomato Ricotta*

Yield: 6 ea

#### Ingredients

2 #	Sweet Italian sausage, links
12 sl	Ciabatta
As needed	Olive oil
2 ea	Garlic cloves, peeled
Pinch + as needed	Salt
1 ½ C	Ricotta cheese
¼ C	Sun dried tomatoes, hydrated, chopped
1 T	Basil, fresh, chiffonade
As needed	Freshly ground black pepper
6 sl	Provolone cheese
½ pt	Cherry tomatoes, halved
½ C	Parmesan cheese, grated

#### Method

1. Prick a few small holes in the sausage and grill, turning as needed, until evenly golden brown and cooked through. Reserve warmed.
2. Drizzle ciabatta slices with a bit of olive oil and grill lightly on both sides. Reserve.
3. Sprinkle the garlic cloves with a pinch of salt and mash to a paste. Combine with the ricotta cheese, sun dried tomatoes and basil. Season with salt and freshly ground black pepper.
4. Place a slice of the provolone cheese on the bottom slice of ciabatta.
5. Slice each sausage link in half lengthwise and place it on top of the provolone. Sprinkle cherry tomato halves on top of the sausage and top with a sprinkling of parmesan cheese.
6. Spread the ricotta cheese mixture on the second slice of grilled ciabatta and place it on top of the cherry tomatoes, cheese side in, to close the sandwich. Halve and serve!