

ANTIPASTI SANDWICH

(Everyday Food, July/August 2010)

coarse salt and pepper

1 medium zucchini, thinly sliced lengthwise

1 red bell pepper

1 loaf crusty bread (about 1 pound), sliced in half lengthwise

1 can (15.5 ounces) cannellini beans, rinsed and drained (or garbanzo)

1 garlic clove, roughly chopped

1 Tbsp. fresh lemon juice

1 Tbsp. extra virgin olive oil

1/2 pound mortadella, prosciutto, or thinly sliced deli ham

1/2 cup fresh parsley leaves

1 cup marinated artichoke hearts, drained and quartered or sliced

1/2 cup shaved Parmesan (1 ounce)

1/2 cup pepperoncini, drained and halved if large

Sprinkle a double layer of paper towels with salt and place zucchini on top. Sprinkle with salt and roll up like a newspaper. Let sit 10 minutes to draw out excess liquid.

Over a low gas flame or under the broiler, roast bell pepper until skin is charred, 10 minutes, turning frequently. Place in a bowl and cover tightly with plastic wrap. Let sit 10 minutes. Rub bell pepper with a paper towel to remove skin, then core, discard seeds, and slice fresh into strips.

Pull out about 2 cups bread from inside loaf halves. In a food processor, combine beans, garlic, lemon juice, and oil and puree until smooth. Season with salt and pepper. Completely cover inside of both bread halves with an even layer of bean puree.

Arrange zucchini on bottom half of bread. Top with meat, parsley, roasted pepper, artichokes, Parmesan, and pepperoncini. Sandwich with top half of bread and wrap tightly in plastic. Place on a baking sheet in refrigerator. Place another baking sheet on top and weight with several heavy cans. Let sit at least 3 hours (or up to overnight). To serve, unwrap and cut into wedges with a serrated knife.

Serves 6 to 8. (My sandwich served almost 3)

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