

CALIFORNIA SANDWICH

Saveur, April 2011

The Cooks Next Door

1/4 cup buttermilk
1/4 cup sour cream
1/4 cup mayonnaise
1 tbsp. finely chopped chives
1 tbsp. finely chopped parsley
1/2 tsp. garlic powder
1/4 tsp. onion powder
Kosher salt and freshly ground black pepper, to taste
4 slices multigrain sandwich bread
2 slices Monterey Jack cheese
1/2 cup alfalfa sprouts
1 avocado, peeled, pitted, and thinly sliced lengthwise
1 ripe tomato, cored and thinly sliced

Whisk together buttermilk, sour cream, mayonnaise, chives, parsley, and garlic and onion powders in a small bowl. Season with salt and pepper, and spread on all bread slices. Place 1 slice cheese each on 2 slices of bread and top with sprouts, avocado, and tomato. Season with salt and pepper, and cover with remaining 2 slices of bread.

Makes 2 sandwiches (You will have extra sauce, which would be delicious as a salad dressing.)