

## Sandwiches

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# Amighetti's Submarine Sandwich

Amighetti's in St Louis  
www.dashrecipes.com

**Servings: 4**

**Start to Finish Time: 15 minutes**

### **SPECIAL SAUCE**

**1/2 cup mayonnaise**

**3 tablespoons sour cream**

**2 tablespoons prepared hot mustard**

**1 tablespoon horseradish**

**1 tablespoon green onion, finely minced**

**1 tablespoon fresh dill, chopped**

### **SANDWICH**

**1 loaf (12 oz) sturdy Italian bread, sliced lengthwise**

**3 -4 tablespoons special sauce**

**2 ounces sliced ham**

**2 ounces sliced roast beef**

**2 ounces Genoa salami**

**2 ounces brick cheese**

**lettuce**

**tomato**

**dill pickle slices**

**sliced sweet onion**

**3 -4 pepperoncini peppers**

To make the special sauce. Combine all of the sauce ingredients. Mix well.

Refrigerate and use within several days.

This makes enough sauce for five to six sandwiches.

To make the sandwiches. Spread the special sauce on both halves of the bread.

Layer in all ingredients to taste.

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Per Serving (excluding unknown items): 277 Calories; 30g Fat (91.6% calories from fat); 4g Protein; 2g Carbohydrate; trace Dietary Fiber; 28mg Cholesterol; 247mg Sodium. Exchanges: 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 3 Fat; 0 Other Carbohydrates.