

Italian Hoagies

Rachael Ray

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Servings: 4

DRESSING

1 small fresno chile pepper, seeded and finely chopped

1 shallot, minced OR 3 tablespoons grated red onion

1 large clove garlic, grated

3 tablespoons red wine vinegar

1/2 lemon, juiced

1 tablespoon Dijon mustard

1 tablespoon flat-leaf parsley, finely chopped

1 tablespoon fresh basil, finely chopped

2 teaspoons fresh thyme, finely chopped

1 teaspoon superfine sugar

1/2 cup extra-virgin olive oil

salt and pepper

HOAGIES

1/2 pound deli-sliced provolone

1 pound deli-sliced rare roast beef

1/4 pound deli-sliced salami

1/4 pound deli-sliced hot soppressata

4 Italian-style sub rolls, split but not halved

1 1/2 cups giardiniera (pickled vegetables), drained and finely chopped

SANDWICH FIXINS

chopped Romaine

sliced tomato

thinly sliced red onion

In a small bowl, combine the chile, shallot, garlic, vinegar, lemon juice, mustard, parsley, basil, thyme, and sugar. Whisk in the olive oil in a slow stream to thicken. Season with salt and pepper.

Transfer the dressing to a squirt bottle or to a measuring cup for pouring.

Pile the cheese, roast beef, salami and soppressata onto the rolls. Top with the giardiniera and fixins.

Dress liberally with the sauce.

Per Serving (excluding unknown items): 246 Calories; 27g Fat (96.2% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 47mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 5 1/2 Fat; 0 Other Carbohydrates.