

## **Cassell's Potato Salad**

- \* 4 large potatoes, boiled, peeled and cubed, and left to cool
- \* 1/2 cup mayo
- \* 1 tbsp sugar
- \* 1 1/4 tsp dry mustard, Colman's is fine
- \* 3/4 tsp salt

That's it. Nobody seems to have the instructions to go with it. But potato salad in the end is potato salad. Mix everything together. We like to use more mustard than called for. Sometimes we add some chopped raw onions. It's all about the mustard.

## **Sub Sandwich with Eggplant**

### *Italian Dressing*

- \* 1/4 cup red wine vinegar
- \* 1/2 teaspoon Dijon mustard
- \* 1 tablespoon sugar
- \* 1/2 teaspoon dried Italian seasoning, or equal parts of any or all of dried basil, dried oregano, dried thyme and dried marjoram. Or, even just dried oregano.
- \* 1/4 teaspoon salt
- \* 1/4 teaspoon freshly ground black pepper
- \* 1 clove garlic, minced
- \* 1 tablespoon chopped shallot or onion
- \* 1/2 cup olive oil

Place the vinegar, mustard, sugar, Italian seasoning, salt, pepper, garlic and shallot or onion in a blender or food processor. While the machine is running, slowly drizzle the olive oil through the blender top or feed tube until the dressing is combined and emulsified. Adjust the seasoning if necessary; add more oil if you want it less acidic. Makes 3/4 cup.

Note: Since Dijon mustard is an emulsifier which will thicken your dressing like oil, to cut down on the amount of oil in the recipe we sometimes use more mustard and less oil.

This is a nice dressing to just have around. We make it up in a jar (making extra, of course) so that we can keep it in the fridge and just shake up the jar before pouring over a salad.

### *Sandwich*

- \* 1/2 eggplant, cut into 1/4-inch slices
- \* Italian Dressing
- \* 4 crusty hoagie rolls, cut in half lengthwise, or 1 long crusty baguette

- \* 8 ounces fresh mozzarella or provolone, cut into thin slices
- \* 1 pound Genoa salami, thinly sliced
- \* 8 ounces hot capocollo, thinly sliced
- \* 8 ounces prosciutto, thinly sliced
- \* 1 pound mortadella, thinly sliced
- \* 1/4 head iceberg lettuce, shredded
- \* Tomatoes, cut into 1/4-inch slices, enough to cover

Preheat the oven to 400 degrees F.

Lay the eggplant slices on a baking sheet in a single layer and brush liberally with the Homemade Italian Dressing. Roast in the oven until cooked through and golden, 12 to 15 minutes.

Build the sandwich on the rolls or bread by first spreading a nice amount of the Italian Dressing all over what will be the bottom bread. Proceed with the mozzarella first, then the salami, capocollo, prosciutto, mortadella, and roasted eggplant. Top with the lettuce, tomato and a generous drizzle of the Italian Dressing and/or more dressing on the other piece of bread.

Instead of rolls, we like to work with a long crusty baguette. How much filling you use really depends on the size of the bread and how much you really want to eat. We find it useful to lay out all the ingredients so we can eyeball just how much we really want. You can reasonably consider a total of about 1/4 to 1/2 pound of meat per person.

Any sandwich recipe is just a guideline. We didn't use everything it calls for (what we had on hand was salami and mortadella). We did use fresh mozzarella in one go around, and provolone another time. Provolone is much sharper in flavor and using it or the more mild mozzarella is just a matter of what you want, when you want it (and, of course, any favorite cheese will do).

We serve with our special potato salad (see above) and a nice kosher dill.