

# The DISH



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With the warm temperatures we've been having lately, who wants to turn on the oven and heat up the house? I have to say I'm loving these warm days, although an inch or two of rain would really be appreciated. This week I'm thinking about sandwiches and making them as easy as possible. I tried to find some easy ones from each protein. If you're like my husband, who doesn't like chicken, there are other options. So, get out of the kitchen and enjoy summer while it's here!

## Chicken Bacon Avocado Sandwich

### MUSTARD MAYO:

- ½ cup real mayonnaise
- 2 Tbsp. sour cream
- 2 tsp. yellow mustard

### SANDWICH: (for 2 large sandwiches):

- 6 oz. chicken breast, from a rotisserie chicken, hand-pulled
- 4 strips cooked bacon
- 2 slices provolone cheese
- 2 large lettuce leaves
- 4-6 slices tomato
- ¼ small red onion, thinly sliced
- Salt & pepper
- 1 avocado peeled, pitted and sliced
- Fresh focaccia bread

**Mayo:** In a small bowl, stir together mayo, sour cream and mustard.

**How to Assemble the Chicken Sandwich:** Focaccia bread, sauce, Provolone cheese, chicken, bacon, lettuce, tomato, red onion, avocado, salt & pepper and top it with the second piece of focaccia, which has been spread with sauce. Slice the sandwich in half and serve.

## Avocado Egg Salad

- 1 large avocado, pitted and diced
- 3 hard boiled eggs
- 2 Tbsp. mayonnaise
- 1 Tbsp. fresh lime juice (can also use lemon)
- 1 Tbsp. minced chives
- Salt and pepper to taste

**Add ingredients to a bowl and mix. Season with salt and pepper. Top with another splash of lime juice or extra chives.**

## Steak Sandwich with Horseradish Mayo

- 4 ciabatta rolls (about 6 inches in length), split in half lengthwise to open
- 2 pan-seared steaks, sliced (about 12-oz. each)
- 8 oz. sliced cremini mushrooms
- 1 Tbsp. unsalted butter
- ½ cup caramelized onions
- ½ cup baby arugula
- Kosher salt and freshly-ground black pepper

### HORSERADISH MAYO:

- ½ cup mayonnaise
- 1 Tbsp. sour cream
- 1 large garlic clove, minced
- 1-2 Tbsp. refrigerated prepared horseradish, drained
- Kosher salt and freshly-ground black pepper

**Cook the steaks to your desired doneness. Make the caramelized onions and sautéed mushrooms. Heat the butter in a nonstick skil-**

**let over medium-high heat, until foaming subsides. Add the mushrooms and onions, along with a pinch of kosher salt and pepper. Sauté until the liquid is released and evaporated and the mushrooms and onions are beginning to brown around the edges. Remove from the pan and set aside.**

**Horseradish Mayo:** In a bowl, whisk together mayonnaise, sour cream, garlic, horseradish and a pinch or two of salt and pepper. Cover and refrigerate for at least 30 minutes for the flavors to meld. You will not taste the full flavor of the horseradish when you first mix the mayo. After 30 minutes, taste the mayo and add additional horseradish to your preferences. Keep chilled until ready to assemble the sandwiches.

**Assemble the Sandwiches:** Spread a little bit of the mayo on the bottom of each ciabatta roll. Layer each with a few baby arugula leaves, ¼ of the sliced steak, sautéed mushrooms and caramelized onions. If desired, spread a little extra horseradish mayo on the top half of the roll.

## Shrimp Salad Sandwich

- 1 lb. medium shrimp, cooked, peeled and chilled
- 2 stalks celery, diced
- 1 green onion, finely diced
- 2 hard-boiled eggs, finely diced
- ½ long English cucumber, finely diced
- 1 Tbsp. fresh dill
- 1 Tbsp. fresh lemon juice
- ½ cup mayonnaise
- ½ tsp. Old Bay seasoning
- 1 ½ tsp. grainy dijon mustard
- Salt & pepper to taste

**Chop shrimp into small pieces. Combine all remaining ingredients in a bowl and mix well to combine. Serve over salad, on a croissant or with tortilla chips.**

## Caesar Pork Tenderloin Sandwich

- 1 small pork tenderloin, lemon garlic flavor
- 1 Caesar salad kit (romaine lettuce, Parmesan cheese, Caesar dressing)
- 4 ciabatta rolls

**Bake pork tenderloin as directed on package, or in slow cooker. Let rest for 5 minutes after cooking and thinly slice.**

**Slice ciabatta rolls and top with the sliced pork, romaine, Parmesan cheese and Caesar dressing. Eat while warm.**