

Sandwiches

Pork

Philadelphia Hoagies

Daniel, my son, loves these hoagies and ask me to include the recipe in my cookbook. We like to eat them with a bag of potato chips and Coca-Cola. My Peanut Butter Tandy Takes and Butterscotch Krimpets make this Philadelphia meal complete.

8 large hoagie rolls

3 Tbs. oil

1 Tb. dried Oregano

1 lb. Provolone Cheese, deli sliced

1/2 lb. Beef Bologna, deli sliced

1 lb. Virginia Ham, deli sliced

1/2 lb. Hard Salami, deli sliced

1 lb. Capicola, deli sliced

1 lb. Mozzarella Cheese, deli sliced



6 tomatoes, sliced thinly

1 large onion, sliced thinly

1 small head of lettuce, shredded

Pickled green pepper strips

Slice hoagie rolls in center; cutting near bottom but not completely through the roll.

Heat oven to 350 degrees and warm rolls in oven for 5 minutes.

Brush insides of rolls with oil and sprinkle with the dried Oregano.

Layer cheeses and meats in rolls in order above.

Garnish with tomato slices, onion slices and shredded lettuce.

Serve with pickled green peppers strips.

NOTE: It is hard to find a good roll in sunny California. The closest thing would be to buy the French Bread and cut it in thirds. I also like the Boudin Sour Dough rolls. I like to make the hoagies ahead of time and wrap them in Saran Wrap. The hoagies taste good fresh or even left-over the next day. Great for picnics.