

## Veggie Muffaletta

Traditional New Orleans Po Boy with a vegetarian twist.

\*\*\*note at least 2 day mushroom prep time.

### Muff Mushrooms:

Portobello Mushrooms - 2-6 caps

Soy Sauce - ½ cup

Apple Cider Vinegar - 1/2 cup

Beer batter (equal parts beer and flower whisked) - 2 cups

Flour - 6 oz

Panko Breadcrumbs - 2 cups

Granulated Garlic - 1 Tbsp

Dried Oregano - 1 Tbsp

Salt - 1 tsp

Vegetable oil - 8 oz

Marinate Portobellos in the refrigerator in your vinegar and soy sauce for 48 hours. Once marinated, bring oil to temperature in a deep frying pan. Take a lightly dried mushroom one at a time and drench in flour thoroughly followed by beer batter followed by the hot oil. Cook on each side until golden brown then remove from oil and place on a plate to dry.

Serve at room temperature or store for 7 days.

### Muffaletta:

Banana peppers: 4oz

Crushed red pepper flakes: 2 oz

Parmesan cheese: 6 oz

Green Olives w. Pimento (sliced) - 4 oz

Pickled jalapeno - 2 oz

Black olives (sliced) - 2 oz

Extra Virgin Olive Oil - 4 oz

Dried Parsley - 1 Tbsp

Salt - 2 Tbsp

Bring all ingredients to the food processor and blend until fully incorporated. Serve immediately or store for 2 weeks.

### Remoulade:

(\*see remoulade recipe)

### Sandwich veggies:

Raw Carrot - 1 large

Yellow Squash - 1 large

Cucumber - 1 large

White vinegar - 2 cups  
Salt - 2 Tbsp  
Dried parsley - 1 tsp  
Granulated Garlic - 1 tsp

In a large mixing bowl whisk vinegar, salt, garlic, and parsley together as your marinade. With a mandolin, on an extreme bias, slice your veggies 1 cm thick and place in marinade at room temperature for at least 1 hour. Serve immediately or store for 2 weeks.

Plating:

Pickles (sliced and sour) - 1 large  
Ciabatta bread or hoagie roll (fresh, ripped open, toasted lightly) : 12 in

Generously spread remoulade across both side of the toasted hoagie. Place pickles along the bottom bun in a thick layer, followed by your breaded mushrooms on top. In the middle place your marinated vegetables and close the sandwich. Cut on an extreme bias and enjoy.