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## SANDWICHES STEP OUT

Gail Bellamy

**Since** casual dining and comfort foods have claimed America's attention, the sandwich has assumed a new prestige. Each element—bread, condiments and filling—offers a separate opportunity to create a winning combination. What's more, restaurant operators are provided with a world of inspirations. Consider the breads featured in this month's sandwiches: The baguettes, brioche, pita, sourdough, challah and focaccia are indications of the international flavor of today's sandwiches.

On our recipe pages you'll find seafood sandwiches such as the Lobster Club, created by Executive Chef

Daniel Pochron of the newly opened Jordans in Washington, D.C., and the Mahi Mahi Cristo that executive chef Todd Brooks offers at Pierpont's in

Kansas City, Missouri. Also look for a Thai Pesto Alaska Pollock Sandwich and a Niçoise Tuna Sandwich.

From Chef Gilbert Rizo at d'Bronx in Kansas City, Missouri, comes a hearty turkey sandwich recipe. In addition, we've included a sandwich idea that combines duckling, mango and goat cheese. Meat-lovers will appreciate substantial combinations such as the Veal Baguette with Spinach and Veal Bacon, a specialty created by chef Tom Hieston of Atwater's Restaurant in Geneva, Illinois. Look for it, along with other meaty sandwich ideas, on the following pages.

## Venison-Beer Sausage with Sweet and Sour Red Cabbage and Pickled Mustard Seed

Chef Chris Shepherd  
Catalan Food and Wine  
Houston, TX

Yield: 30 sausages



### **Cervena Venison Beer Sausage:**

3 lb. Cervena Venison, Denver leg cut  
2 lb. pork butt  
12 oz. St. Arnolds Amber Beer  
(a local Houston beer)  
5 tsp. kosher salt  
4 tsp. ground black pepper  
2 tsp. yellow mustard seed  
2 tsp. crushed red pepper  
1 Tbsp. Louisiana hot sauce  
1 Tbsp. Worcestershire sauce  
as needed, medium hog casings

### **Sweet and Sour Red Cabbage (yields 2 cups):**

2 cups red cabbage, finely shredded  
1 cup champagne vinegar  
½ cup granulated sugar

### **Pickled Mustard Seed:**

2 Tbsp. yellow mustard seed  
½ cup apple cider vinegar  
2 Tbsp. granulated sugar  
1 Tbsp. kosher salt

*For sausage:* Cut meat into chunks and place in a bowl. Add the beer. Cover and marinate overnight. Grind the mixture twice through a ¼" plate on a meat grinder. Add the salt, pepper, mustard seed, red pepper, hot sauce and Worcestershire sauce to the marinated venison. Thoroughly blend all the ingredients together. Stuff into hog casings and tie off into 6" links. Poach in simmering water until sausages are firm, about 20 minutes or until the internal temperature reaches 155°F.

*For sweet and sour red cabbage:* In a sauce pot over medium-high heat combine sugar and vinegar. Simmer until reduced by half. Add the cabbage and remove from heat immediately. Place the cabbage mixture in a stainless steel bowl over an ice bath to cool rapidly. Cool the cabbage before it loses its crispness. Drain off the liquid and reserve cabbage.

*For pickled mustard seed:* In a medium saucepan over medium-high heat, bring the vinegar, sugar and salt to a simmer to dissolve the sugar and the salt. Add the mustard and simmer for 30 seconds. Remove from heat and let sit at room temperature for five minutes.

*To serve:* Sear the sausage in a sauté pan with a little oil just to warm through. Place in a hoagie roll and top with the mustard seed and cabbage. Serve with an ice cold shot of St. Arnold Amber Ale.