



GABAGOO! SANDWICHES

One of the most beloved television characters of all time, Tony Soprano, was actually a very bad human being. Complicated, sure. But very, very bad. However, his favorite sandwich isn't that complicated and is absolutely incredible. He wasn't great at making life decisions, but he was spot-on in picking sandwiches (and ice cream too, he enjoyed himself a great sundae every now and again). He'd eat 'em big, but for a party with friends, we want to make a few sliders, so we're going to take a Portuguese sweet roll (like a King's Hawaiian), and pile it with Gabagool, the wiseguy term for capicola. This beautiful, balanced, fatty cured meat nestles up against some roasted red peppers the way Tony would nestle up against his goomar, under a blanket of provolone. We top it with some really nice garlic mayo, and you've got a sandwich that'd make Satriale's and the Bada Bing proud. Making this sandwich won't get your phone tapped, but keep an eye out because it's going to be really good.

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Yield: 8 sliders

Ingredients

- 8 slider size/dinner roll size Portuguese sweet rolls, cut in half
- 5 sliced up roasted red peppers (you can buy these at the store, but we make our own, ingredients/directions below)
- 8 circular slices of provolone cheese, folded in half and half again
- ½ lb of thinly sliced capicola
- ¾ cup garlic mayo (ingredients/directions below)

Ingredients for Roasted Red Peppers

- 4 large red or green bell peppers, cut in half, deseeded
- 2 tablespoons extra virgin olive oil
- 2 ounce of granulated garlic

Directions for Roasted Red Peppers

- The peppers are cut in half, so take a sharp knife, and lightly score the insides so they can lay flat
- Mix the oil with the granulated garlic
- Preheat your grill to medium heat
- Brush both sides of pepper halves with the olive oil mix
- Lightly grill on each side for 2-3 minutes until you get a little char on them (you can do these over a gas burner too, but your stove top will get messy)
- Let them cool, then cut them into strips

Ingredients for Garlic Mayo

- ½ cup mayo
- ½ tablespoon granulated garlic
- 2 tablespoons of dried parsley

Directions for Garlic Mayo

- Combine all ingredients, mix evenly in a bowl

Directions

- Open your slider roll
- Fold 3 slices of capicola to fit the bun, lay on the bottom
- On the top of the roll, put a healthy spread of that garlic mayo
- Top the capicola with the cheese
- Add the peppers into the mayo
- Top your sandwich, and eat like a gangster