



### **Pressed Picnic Sandwich**

6-8 oz Finocchiolo Salami  
6 slices of bacon, crisp cooked  
2 teaspoons whole seed Dijon mustard  
Prime Spice Salad Dressing (see below)  
8 ounces marinated artichoke hearts  
1 yellow bell pepper, julienne sliced  
2 cups arugula  
Cucumbers, ¼ inch rounds  
Tomatoes, thinly sliced  
1 loaf crusty Italian bread  
Prime Ingredient

Slice loaf of bread lengthwise, and remove about 1 inch from the soft crumb; discard or reserve crumb for another use. Spread the Dijon mustard on one side of the loaf and drizzle 3 tablespoons of the Prime Spice Dressing on the other.

Arrange the salami first and the bacon on top. Top with artichoke hearts, cucumber, tomatoes, and peppers. Scatter the arugula on top, sprinkle with more Prime Spice. Drizzle with the remaining vinaigrette. Place the top crust on sandwich. Press to smooch a bit.

Wrap the sandwich tightly with plastic wrap. When ready to serve, slice sandwich into 5-7 pieces.

NOTE: This sandwich can be made one day ahead of time

### **Dr. P's Prime Ingredient Salad Dressing and Marinade**

1 tablespoon lemon juice  
1 tablespoon balsamic vinegar  
2 tablespoons red wine vinegar  
1 teaspoon The Prime Ingredient Herb and Spice Blend  
Pinch of sugar  
Pinch of salt  
1/4 cup olive oil  
Combine all the above ingredients, let sit for 10 minutes to let the flavors meld.

### **Root Vegetable Salad**

3 Roasted Beets, chopped  
1 lb carrots, peeled, blanched and cooled  
2 cups arugula  
3 tablespoons Aged Balsamic vinegar or Balsamic glaze  
3 tablespoons Olive Oil  
Salt and pepper  
Prime Spice

Combine the beets and carrots in a medium bowl, toss with Balsamic vinegar, olive oil, salt and pepper.  
Add a large pinch of Prime Spice.  
Once tossed, gently add in the arugula and serve

### **Jenwey Rooibos Steeped Apples and Pear compote**

2 Pears, peeled and chopped

2 Apples, peeled and chopped

½ cup fresh or ¼ cup dried cranberries

¾ cup bourbon

Pinch of cinnamon

Pinch of nutmeg

2 Jenwey Rooibos Bourbon Vanilla Tea bags

Puff Pastry cookie rounds – bake rounds of puff pastry in a 350-degree oven for 15 minutes.

Combine the apples, pears and cranberries together with the bourbon, spices and tea bags in a small pot. Simmer for 15 minutes on medium low heat.

Serve with puff pastry cookies