Luigi’s F-18

Makes one sandwich

* 1 focaccia round or wedge, or flatbread alternative
* Slices of roasted turkey breast, very thinly sliced, approximately 3 ounces
* 3 slices of provolone cheese, very thinly sliced
* Tomato, thinly sliced
* Iceberg lettuce, shredded
* Balsamic dressing (recipe follow)

Slice bread in half horizontally, yielding 2 rounds or wedge shapes.

Start by placing the sliced turkey, gathered into clusters, on bottom of bread.  Next layer the provolone & tomato. Top with a sprinkling of shredded, iceberg lettuce.  Drizzle with balsamic dressing and place focaccia on top and cut as desired.

Letting this sandwich sit for about 15 minutes will allow the magic to begin, it’s when all the flavors combine.

Balsamic Dressing

Here’s my interpretation of Luigi’s dressing

* 2 Tablespoons Balsamic vinegar, or to taste
* 6 Tablespoons virgin olive oil
* ¼ teaspoon dry basil
* Pinch of sugar
* ½ teaspoon salt & ¼ teaspoon black pepper, or to taste

Luigi’s make their dressing in a mixer; this helps with larges batches, as well to emulsify it.

At home it’s easy to mix by hand especially for small batches, but using a food processor works well too.

Combine all ingredients, except olive oil and whisk together well.

Slowly drizzle oil into vinegar mixture until it is emulsified.