



New Jersey Sloppy Joes

Recipe By JOHN GIFALDI

SERVES: 4-6

SLOPPY JOE INGREDIENTS:

- ☐ 1 loaf rye bread, thin sliced
- ☐ ½ lb. sliced turkey, ham, roast beef, pastrami (pick 2)*

- ☐ ¼ lb. Swiss cheese
- ☐ 2 tbsp. butter, slightly softened
- ☐ 1 bottle Russian dressing

COLESLAW INGREDIENTS:

- ☐ ½ lb. cabbage, shredded
- ☐ ¼ cup white vinegar

- ☐ 1 tsp. granulated sugar
- ☐ Kosher salt
- ☐ black pepper

COLESLAW DIRECTIONS:

- ☐ 1. Combine the cabbage, vinegar, sugar, and ½ teaspoon salt in a medium bowl and massage it with your hands to break down the fibers.
- ☐ 2. Season well with black pepper and toss. Set aside for at least a few hours, ideally overnight (in the refrigerator).
- ☐ 3. When you're ready to assemble the sandwich, drain any excess liquid from the slaw. There will be leftovers.

SLOPPY JOE DIRECTIONS:

- ☐ 1. Layout 3 slices of bread and lightly butter one slice of bread; then, working from the outside in, lay on folded pieces of your first meat so that the folded edges hit the very outside of the bread. The exact amount will depend on the size of your bread. Repeat with the second slice of bread and the second meat.
- ☐ 2. Spread a few spoonfuls of coleslaw over each meat-covered slice of bread so it reaches all the way to the edge of the bread. Repeat with the second slice of bread and the second meat.
- ☐ 3. Dollop a few spoonfuls of Russian dressing over the coleslaw on each slice of bread, then use the butter knife or offset spatula to spread the dressing evenly to the edges.
- ☐ 4. Lay cheese slices evenly over the Russian dressing on both slices of bread. Place the first layer of the sandwich over the second layer.
- ☐ 5. Butter the third slice of bread, then place it, butter side down, over the top layer of the sandwich. If you want to keep the sandwich from getting sloppy too quickly, you can stick each section with a cocktail toothpick.

* The favorite in New Jersey is roast beef and turkey.

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