

BAGUETTE SANDWICHES

with Brie, Prosciutto, Caramelized Onions, Tapenade, & Mixed Greens

These sandwiches were dreamed up one evening when I was craving something salty, sweet, rich, but simple. One thing I love about Paris is the simple but amazingly delicious sandwiches you can get all over the city. They make a great lunch, or dinner, served with a nice bright green salad and a little balsamic vinaigrette.

Ingredients.

baguette
brie cheese
1/4 lb thinly sliced prosciutto
one yellow onion, thinly sliced
one fennel bulb, thinly sliced (save a small handful of the fennel fronds)
1 teaspoon brown sugar
1 tablespoon lemon juice
3 large basil leaves
1/2 cup kalamata olives, pits removed
extra virgin olive oil
4 tablespoons room temperature butter
1 garlic clove, peeled
mixed-greens
kosher salt
freshly ground black pepper

Directions.

Preheat the oven to 375° F. Toss the sliced fennel, with a bit of olive oil, salt and pepper. Place on a baking sheet and roast for 40 minutes until softened. Allow to cool. Once cooled, transfer to a food processor. Add in the lemon juice, basil, olives and 2 tablespoons extra virgin olive oil. Blend until mostly smooth.

While the fennel is roasting, caramelize the onions. Heat 2 tablespoons butter in a medium skillet over medium-low heat. Add in the onions and cook slowly, stirring often, until they have completely browned. Season with the brown sugar, a pinch of salt and pepper. Stir and allow to cook for another minute or two before setting aside to cool.

Turn on your oven broiler. Slice the baguette into four pieces, cut each of the four sections into eight open faced sandwich pieces. Place the pieces, cut side up, on a cookie sheet. Spread each with a small bit of butter. Place in the oven to broil for a few minutes, until they are golden. Remove from the oven and rub each piece with the garlic cloves.

Spread each sandwich with the fennel/olive tapenade, top with slices of brie, prosciutto, onions, and a small handful of fresh mixed greens.

Enjoy!

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