

## Variations on Turkey, Tuna, and Salami

The following sandwiches are the reigning favorites at my house. I pack the cool & crisp elements (avocado slices and green apple slices, respectively) separately so that the rest of the sandwich can go into the office microwave before they are added. Lightly toasting the bread before making your sandwich will keep it from getting soggy during microwave heating. I also use about a half teaspoon of olive oil and salt and pepper instead of mayo, the results are marvelous. I wrap my sandwiches in big pieces of wax paper which, when opened up on TCs desk at lunchtime, provide a protective covering over papers and keyboards. I love buying fresh “boule” loafs of bread and slicing them myself with my trusty bread knife. This step makes very fancy looking and hearty sandwiches. I try to use the same basic ingredients (like sliced turkey breast) with very different cheeses and condiments to add variety, and to make sandwiches from things that are also great to have on hand for snacks and guests. like cheeses and olives and salami. I also try to make sandwiches from ingredients that last in the fridge or pantry, like packed tuna and salami, so that I can shop in advance for a two week period, replenishing bread more frequently. Oh, and even a boring sandwich can be the high point of anyones day if it is followed by one of these peanut butter chocolate chip cookies. In fact, I hate to say it, but if you only make one of these recipes, make the COOKIES.

### Honey Roasted Turkey With Swiss Cheese and Avocado

Layer between two pieces of **lightly toasted sliced bread**:

**Olive Oil**

**Sea Salt and Black Pepper**

**Honey Roasted Turkey Breast, Thinly Sliced**

**Gruyere or Swiss Cheese**

**Hot and Sweet Mustard** (I like the one by Trader Joes)

pack separately and add after heating: **Sliced Avocado**

### Honey Roasted Turkey With Brie Cheese and Green Apple Slices

Layer between two pieces of **lightly toasted sliced bread**:

**Olive Oil**

**Sea Salt and Black Pepper**

**Honey Roasted Turkey Breast, Thinly Sliced**

**Thinly sliced Brie Cheese** (I like the kind with en edible rind)

**Hot & Sweet Mustard**

pack separately and add after heating: **Sliced Green Apple**

## A Better Tuna Salad

I buy the tuna that comes in jars and packed in Olive oil. A large jar costs about \$7, but makes five or six large sandwiches (and keeps forever tightly sealed in the fridge once its opened, unlike those little cans that make the fridge stinky), and gives a distinctly different taste than canned tuna. Trader Joes also carries a wonderful black olive tapenade, which also keeps forever and is an excellent addition to the condiment shelf. Watercress is available in most places now, but if you can't find it, try parsley. Both are delicious! Meyer lemons are my absolute favorite, and are in season now! They are part lemon part tangerine, so they are very very sweet and delicious. If you cant find them, a regular lemon will work well too.

Using a fork, combine the following:

1/4 Cup Canned (or jarred!) Tuna  
Juice and Zest of 1/2 Meyer Lemon  
1/4 Cup Finely Chopped Watercress (or Parsley)  
1 tsp Black Olive Tapenade or Finely Chopped Salty Black Olives  
1 tsp Mayonnaise or Olive Oil  
Sea Salt and Black Pepper, To Taste  
layer between: Two Slices of Bread or Focaccia\*

In order to keep the bread from getting soggy by lunchtime, I put a tiny bit of mayo or olive oil on each slice and then spread greens (whatever I have, arugula or lettuce) on them before spreading the tuna salad on top. This creates a little protective layer for the bread and keeps it nice and dry.

## Salami, Brie, and Apricot Jam on Focaccia

OK, I admit, this is based on my all time favorite pizza recipe. This is an amazing combination of flavors, especially if you are able to heat your sandwich at lunchtime! An added bonus is that Salami keeps longer than sliced turkey, and having apricot jam and bread in the house makes for a very easy and yummy breakfast, while layered slices of Salami and Brie make a great after work snack or with a glass of wine while making dinner.

Pull apart a square piece of Focaccia to make top and bottom pieces, and smear **Apricot Jam** (I highly recommend the brand Bonne Maman, easy to spot with its lovely little red and white top) on each. Liberally layer thin slices of **Salami** and **Brie Cheese** between them.

## **(Perfect?) Peanut Butter Chocolate Chip Cookies**

from "Weekend", a blog by Heather Ross

I have been working on this recipe for quite some time, and I am happy to report that I have succeeded in making batch after batch that actually stay soft for up to a week, without using icky corn syrup. The list of ingredients might sound like something that only your yoga teacher would consider to be the makings of a cookie, but trust me. These are chewy heaven.

1/2 ( 4 oz) cup Butter, cut into 1/2 inch slices  
1/2 cup plus 1 Tablespoon of peanut butter (my favorite brand is Arrowhead Mills Organic Creamy Valencia Peanut Butter.)  
1/2 cup organic brown sugar(I like Hain Organic)  
1/2 cup turbinado sugar or raw cane sugar (also perfect in your morning coffee!)  
1 egg  
1 1/4 cup whole wheat pastry flour  
1/2 tsp baking soda  
1/2 tsp baking powder  
1/4 t salt  
1 cup dark chocolate chips

preheat oven to 375 f.

Using a stand mixer with a paddle attachment and set to speed 3, cream butter, peanut butters, and sugars until well blended. Some of the sugar will still be granulated. add egg, and mix well. In a large bowl, blend the flour, baking powder, soda, and salt together (I use a whisk). Add these ingredients to the butter mixture, and blend on speed 2. Add chocolate chips, mix on speed 1 until well distributed. Drop cookie dough by Teaspoonfuls onto a lightly greased baking sheet. Press each cookie lightly with a fork to flatten. Bake for exactly 13 minutes, then remove (cookies will still look very soft and squishy) and place baking sheet on the top of your stove and leave your oven on, for about twenty minutes. transfer cookies to a plate or cooling rack and allow to cool. Makes 12-20 cookies, depending on size. Store in an airtight container if possible.