## Carriage House Club

a contemporary play on a classic


To be a "dub" sandwich the only requirement is to have three pieces of bread and be sliced at feast once. This leaves the door pen for plenty of creative interpretation. Here present my take on a light and refreshing sandwich.

| 12 slices | toasted artisan bread |
| :--- | :--- |
| 1 cup | herb mayonnaise (see recipe) |
| 44 ounce | halibut steaks |
| 4 slices | crisped prosciutto ham |
| 8 slices | heirloom tomato <br> 4 cups |
| arugula |  |
| makes 4 sandwiches |  |

It's ok to substitute any ingredient here to make a sandwich more suitable to you. Grilled chicken paillards, salmon fillet, tuna

1. Assemble the sandwiches in the following order:

Toasted Bread Slice
Mayonnaise
Halibut
Toasted Bread Slice
Arugula
Tomato slices
Crisped Prosciutto
Mayonnaise
Toasted Bread Slice
2. Insert a skewer or toothpick into the sandwich to hold it together while you slice it.
3. Slice the sandwich in half on a diagonal and serve with crisp chips and a pickle.
or even sicced grilled steak can be substituted for my halibut.

