

Stuffed Sandwiches

- Cut a loaf of French bread crosswise into 4 to 6- inch pieces.
- Hollow out the center of each piece, removing all but the outer 1/2-inch of bread and crust.
- Fill cavity with desired filling, taking care to drain any liquid and pack filling firmly.
- Wrap tightly in foil or plastic wrap.
- When ready to eat, unwrap and slice into 1-inch pieces.

Suggested Fillings

Curried Tuna and Egg Salad

1 6-1/2-ounce can tuna, drained and flaked

1 medium green pepper, diced

1/2 cup small stuffed green olives, coarsely chopped

3 to 4 Tbs curry powder

3 to 4 Tbs mayonnaise

3 hard cooked eggs, chopped

Combine the tuna, pepper and olives. Blend curry powder and mayonnaise. Add the chopped eggs and mix lightly.

Meat and Cheese

Roll thin slices of ham, salami, mozzarella, and Munster jelly-roll style and stuff into bread cavity.

Caponata: Buy a can, drain liquid and stuff into bread cavity.

Cream Cheese:

Combine softened cream cheese with one of the following: smoked salmon, herbs, minced clams or anchovy paste and 1tsp lemon juice.