

4 Essential Sandwich Recipes

Whether you're starting your day with a healthy breakfast, grabbing a snack in between meetings, or in need of a super-fast, super-filling dinner, a sandwich is the ultimate choice.



To take your tasty treat up a level, check out these four essential sandwich recipes now:

1. Philly Cheesesteak

Undoubtedly one of the most popular sandwiches in the whole U.S. is the Philly cheesesteak. This is one recipe everyone should know. If you want to recreate the best Philly cheesesteaks, use premium quality steak and slice it as thinly as possible. Begin by frying onions and peppers in oil, with a pinch of salt and dash of vinegar.

Then, fry the steak slices separately over a high heat for

around 3 minutes. When nearly done, add the onions and peppers, along with cheese slices and grated mozzarella, and cook on a medium heat for approx. 5-10 minutes. Add to a fresh, soft roll, garnish with mustard and ketchup, and you've got yourself a great Philly cheesesteak.

2. St. Louis Gerber Sandwich

Served open, on crusty French bread, this is ideal if you can't resist the temptation of a hot sandwich, but you want to cut some of the carbs! Start by slicing French bread vertically and spread butter with a hint of crushed garlic across it generously.

Top with ham and Provel cheese (a St. Louis staple), with a sprinkle of paprika. Then, bake in the oven on a medium heat for around 10-15 minutes or until the cheese is melted and gooey. If you can't get your hands on Provel cheese, provolone or swiss can be used as a substitute when you're making a St. Louis Gerber sandwich. Provel is a processed cheese made of cheddar, provolone and swiss cheeses.

3. Lobster Roll

If you want to enjoy a decadent sandwich, a Lobster Roll is the ultimate choice. To recreate this popular meal, you'll need to clean, cook and remove the meat from one lobster first. Then, heat a little butter in a pan and grab some rolls. Split them vertically and warm in the pan until they're slightly toasted.



In a separate skillet, add 2 Tablespoons of butter and let it cook over a high heat. When the butter stops foaming, remove the skillet from the heat, add the lobster meat and toss the pan so that the lobster is coated in the butter. Quickly place the lobster meat inside the rolls, along with juice from the pan, add a dash of lemon juice, and voila!

4. Reuben Sandwich

Traditionally served on rye bread, you can make a great Reuben sandwich with brown or seeded bread in a pinch, which makes it versatile and easy to throw together. Butter the bread and place it butter-side down in a pan. When hot, remove and add Thousand Island dressing, along with corned beef, swiss cheese, and sauerkraut.

Place your sandwich back in the pan and cook until it's golden and the cheese is bubbling. For extra points, make a little more dressing than you need, so you can dip your sandwich while eating.

Making the Perfect Sandwich

As you can see, you don't need to spend long in the kitchen to put together a great-tasting sandwich. What's more – you can put your own spin on classic recipes, so unleash your creativity and see what you can come up with!

