

## Roast Beef Sandwiches with Olive Tapenade

This isn't your typical roast beef sandwich. We skip the usual horseradish, mustard, and cheese in favor of bright California flavors—basil aioli, briny olive tapenade, thick slices of late-season tomatoes—all piled high with thin slices of roast beef. For sliders, divide the fillings among mini ciabatta rolls, then wrap them individually in parchment paper and secure with kitchen string for safe picnic transport.

MAKES 2 SANDWICHES

4 large slices artisanal bread, such as Della Fattoria semolina bread

6 tablespoons Basil Aioli (page 211)

4 tablespoons black olive tapenade, homemade (page 209) or store-bought

6 oz thinly sliced roast beef, preferably Hobbs

6 thin tomato slices

4 thinly shaved red onion slices

1 cup mixed salad greens

Lay the bread slices on a cutting board. Spread one side of each bread slice with the aioli, dividing it evenly. Spread 2 of the bread slices with the tapenade, dividing it evenly. Top each tapenade-covered bread slice with half each of the roast beef, tomato, onion, and greens, layering them evenly. Top with the remaining bread slices, cut each sandwich in half, and serve.





## Caramelized Onions

MAKES ABOUT 1 CUP

2 tablespoons olive oil, or 1 tablespoon olive oil plus  
1 tablespoon unsalted butter

3 large yellow onions, thinly sliced

Kosher salt

In a large frying pan over medium heat, warm the oil. Add the onions and cook, stirring every so often, until they start to soften, about 10 minutes. Reduce the heat to medium-low, sprinkle the onions with a little salt, and continue to cook, stirring occasionally, until the onions are richly browned, 30–45 minutes. If the onions start to get too dark, reduce the heat to low, and if they dry out too much, add a little water.

The onions can be used warm or at room temperature. They will keep in an airtight container in the refrigerator for up to 1 week.

## Balsamic Caramelized Onions

MAKES ABOUT 1 CUP

1 tablespoon olive oil

2 large yellow onions, halved lengthwise and thinly sliced crosswise

2 tablespoons balsamic vinegar

1 tablespoon firmly packed light brown sugar

Kosher salt

In a large frying pan over medium-low heat, warm the

oil. Add the onions and cook, stirring every so often, until they soften and start to brown, about 10 minutes. Reduce the heat to low, sprinkle the onions with the vinegar, sugar, and a pinch or two of salt, and continue to cook, stirring occasionally, until the onions are richly browned, about 30 minutes. Add a little water if the onions dry out too much.

The onions can be used warm or at room temperature. They will keep in an airtight container in the refrigerator for up to 1 week.

## Pickled Onions

MAKES ABOUT 1 CUP

1 red onion, thinly sliced

Boiling water, for blanching

¼ cup rice vinegar

1 teaspoon sugar

½ teaspoon peppercorns

½ teaspoon kosher salt

1 teaspoon chopped fresh dill

Put the onion slices into a fine-mesh sieve. Hold the sieve over the sink and pour a few cups of boiling water over the onion, then drain well.

In a saucepan over medium heat, stir together the vinegar, sugar, peppercorns, and salt. Bring to a boil, add the onion, return to a boil, and simmer for 1 minute. Remove from the heat and let cool completely.

Transfer the onion to a bowl and stir in the dill. Cover and refrigerate for at least 2 hours before using. The onions will keep in an airtight container in the refrigerator for up to 5 days; bring to room temperature before using.

## Black Olive Tapenade

MAKES ABOUT 1¼ CUPS

10 oz pitted Niçoise or Kalamata olives,  
drained if jarred (about 1 heaping cup)

¼ cup packed chopped jarred roasted red pepper,  
preferably piquillo

1 small clove garlic, minced

Finely grated zest of 1 lemon

3 tablespoons extra-virgin olive oil

1 tablespoon fresh lemon juice

⅛ teaspoon red pepper flakes (optional)

In a food processor, combine all the ingredients and process until the texture is to your liking, either a coarse or a smooth purée. Use right away, or store in an airtight container in the refrigerator for up to 2 weeks.

## Bacon Jam

MAKES ABOUT 1 CUP

1 lb thick-cut bacon, finely chopped

1 yellow onion, finely chopped

2 cloves garlic, minced

½ cup brewed strong coffee

¼ cup pure maple syrup

¼ cup firmly packed light brown sugar

3 tablespoons cider vinegar

Kosher salt and freshly ground pepper

In a large, heavy frying pan over medium-low heat, cook the bacon, stirring occasionally, until the fat renders and the bacon begins to brown (but not crisp), stirring often, about 10 minutes. Using a slotted spoon, transfer to paper towels to drain. Pour the fat into a small heatproof bowl and return 3 tablespoons of fat to the pan.

Raise the heat to medium, add the onion to the pan, and cook, stirring often, until softened but not browned, about 5 minutes. Add the garlic and cook, stirring, just until fragrant, about 30 seconds. Add the coffee, maple syrup, sugar, and vinegar, stir well, and bring to a simmer. Reduce the heat to low and simmer gently, stirring occasionally, until thickened, about 20 minutes. Add the bacon and continue to cook until syrupy, about 5 minutes longer.

Let the mixture cool, then transfer to a food processor and pulse to a slightly chunky spread. Season to taste with salt and pepper. Use right away, or store in an airtight container in the refrigerator for up to 1 week.

## Basil Pesto

MAKES ABOUT 1 CUP

1 clove garlic

¼ cup pine nuts, lightly toasted

2 cups packed fresh basil leaves

½ cup extra-virgin olive oil

½ cup grated Parmesan cheese

Kosher salt and freshly ground pepper

With a food processor running, drop the garlic through the feed tube and process until minced. Turn off the processor, add the pine nuts, and pulse a few times to chop. Add the basil and pulse a few times to chop coarsely. Then, with the processor running, add the oil through the feed tube in a slow, steady stream and process until a smooth, moderately thick paste forms, stopping to scrape down the sides of the bowl as needed.

Transfer the paste to a bowl and stir in the Parmesan. Season with salt and pepper. Use right away, or transfer to a jar, top with a thin film of oil, cap tightly, and store in the refrigerator for up to 1 week.

