

The Volpi Dagwood

When Dagwood, the cartoon character from which this stacked sandwich gets its name, declared his masterpiece much too beautiful to eat, we understood what he meant. Our classic tower of meats, cheese, condiments, and chips (yes, chips!) is our homage to the intersection of pop culture and cuisine that inspires and feeds our souls. And bellies.

ingredients

first layer:

- 1 sun-dried tomato, finely chopped
- 2 tablespoons mayonnaise
- 1 slice light rye (no seeds), lightly toasted
- 3 slices roast beef
- 3 slices Swiss cheese
- ½ cup watercress

second layer:

- 1 slice light rye (no seeds), not toasted
- 1 marinated artichoke heart quarter, chopped
- 2 tablespoons mayonnaise
- ½ cup kettle potato chips
- 4 slices mortadella
- Half a dill pickle, thinly sliced lengthwise
- 7 slices pepperoni
- 2 slices provolone cheese
- 1 tablespoon yellow mustard
- 1 slice light rye bread (no seeds), lightly toasted

garnish:

- 1 pimento-stuffed olive
- 1 slice pepperoni
- 1 pepperoncino

instructions

For the first layer: Mix the sun-dried tomato with the mayonnaise in a small bowl. Spread onto a slice of light rye bread. Top with the roast beef, Swiss cheese and watercress.

For the second layer: Spread mayonnaise onto a second slice of bread and place it on top of the first layer, mayonnaise-side up. Place artichokes on top of the bread. Break the potato chips into smaller pieces and distribute on top of artichoke. Top with mortadella, pickles, pepperoni and provolone cheese. Spread mustard on the third slice of bread and close the sandwich.

Thread a pimento-stuffed olive, peperoncino and 1 folded slice of pepperoni onto a large toothpick. Skewer the sandwich to help hold it together.

total time: 5 minutes

active prep: 5 minutes

serves: 2 (or 1 very hungry person)

difficulty: *easy*