



Francesinha



Ingredients:

- 6 oz. ground Italian sausage, formed into a square patty
- 1 link linguica sausage
- 2 cloves garlic, crushed
- ½ white onion, thinly sliced
- 1 carrot, peeled and roughly chopped
- 1 celery rib, roughly chopped
- 2 Tbsp. tomato paste
- 1 cup chicken stock
- 1 pint Bud Light Clamato
- 2 Tbsp. Worcestershire sauce
- 2 bay leaves
- 2 Tbsp. butter
- 2 slices Texas toast or any thick white bread, each slice the width of your thumb
- 2 slices mortadella
- 4 slices Muenster cheese
- 1 handful fresh flat leaf parsley, stem and all
- An egg or French fries to top (optional)

Method:

1. Preheat the oven to 300 degrees. Heat a Dutch oven or small pot over medium-high heat. Add the sausage patty and cook both sides, but do not worry about doing so fully; it is all going in the oven later. Once it is cooked roughly 80% of the way done, remove the sausage patty, wrap it in plastic, and set aside. Then cut open the linguica lengthwise to butterfly it, cook it 80% of the way in the same pan. Remove, wrap in plastic, set aside.
2. Sweat the garlic cloves and sliced onion for a few minutes in the same pot, stirring around to pick up any bits of sausage left on the bottom. After a few minutes, add the carrot and celery. Cook for another five minutes.
3. Now add the 2 tablespoons of tomato paste. Stir for another three minutes.
4. Add the chicken stock, the pint of Bud Light Clamato, and the Worcestershire. Toss in a few bay leaves, and cook for 30 minutes to an hour. (The chicken stock, if homemade, already has some carrot, celery, and bay leaf in it, but we want to amp that up just a little more.) Strain the sauce through a fine mesh sieve, and put it back on low heat. Salt, pepper, and add 2 tablespoons of butter to finish. The thickness of the Francesinha sauce should be a



step up from soup: not too brothy, but still thin. If you absolutely have to use a slurry, go ahead, but the tomato paste should have thickened up this ratio nicely.

5. In a hot pan, turn your two pieces of buttered Texas toast into, well, toast. Sear one side, flip, and then add your meats like you are making a meat-grilled cheese on the stove. Since you probably do not have a Panini press, I recommend pushing this sandwich down with your hand for a few seconds to compact everything.
6. Now place on a sheet tray or casserole dish. Drape the sandwich in Muenster cheese. I used four slices; the cheese should completely cover the sandwich. Place in the oven on 300 degrees Fahrenheit for about 10 minutes or until the cheese is melted thoroughly. Serve on a plate, top with sauce, an over-easy egg, French fries, etc.