

THE NEW LAWS OF CASUAL STYLE:

Time to Burn the Cargo Pants and Buck In Your Shirt

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SANDWICH RECIPE **Nº 2** CHEF: HAROLD DIETERLE

Chicken-Parm Hero with Sausage

I eat at least one sandwich a day. When I was opening my restaurant, I'd walk around Greenwich Village at lunch, trying all different kinds. One day, in the window of Faicco's Pork Store, I saw a pile of golden fried chicken cutlets on a massive plate lined with grease-stained paper towels and I thought, This is the place. Now I'm there twice a week. The chicken-parm sandwich is a beautiful concept, because it has all the right textures: toasty bread, crispy chicken, gooey cheese. But you've got to commit to doing it right. Baking the chicken won't work; you need the action of the frying oil to get the bread crumbs the right texture. Jarred sauce is another trap. People think making your own is a huge undertaking, but it's actually pretty easy with good-quality canned, crushed tomatoes. Simmer everything for half an hour and you're set. That's it. That's the sauce.

Harold Dieterle, the season-one winner of Top Chef, is the owner of Perilla in New York City. His favorite sandwich besides this one is the chicken cutlet with aged provolone at Faicco's on Bleeker Street, New York City.

INGREDIENTS

- 1 boneless, skinless organic chicken-breast cutlet (about 8 oz)
- 2 tbsp flour
- 1 large egg, lightly beaten (overbeating creates air bubbles that prevent the bread crumbs from sticking)
- ½ cup seasoned bread crumbs
- canola or peanut oil for frying
- semolina soft hero roll with sesame seeds, ends trimmed, and split horizontally
- sauce (see below)
- 2 tbsp grated pecorino
- ¼ cup (4 oz) shredded buffalo mozzarella

METHOD

Dredge chicken breast in flour (knocking off excess), dip in egg (dripping off excess), and press in bread crumbs (must be thoroughly coated at each step). In a sauté pan over medium to high heat, add ¼ inch of oil. When a pinch of breading sizzles on contact, fry breaded cutlet (lowering heat if necessary) until golden brown and cooked through, about 3 minutes on each side. (Check for doneness by making a tiny cut in thickest part of

breast.) Place open roll on foil-covered sheet pan and lightly toast under preheated broiler. Lightly coat upper and lower halves with sauce and arrange cutlet on bottom half, cutting to fit if necessary. Top with sauce, grated pecorino, and buffalo mozzarella. Transfer to preheated 350 degree oven until cheese is melted, about 2 or 3 minutes. Set top in place and serve.

SAUCE

- ¼ cup spicy Italian sausage, out of casing and crumbled
- 2 cloves garlic, minced
- 1 cup white onion, minced
- 2 tsp fennel seed
- 2 basil leaves, chopped
- 1 can (14½ oz) crushed organic tomatoes
- coarse salt and ground black pepper to taste

In a medium sauce pot over low to medium heat, cook sausage. Strain off fat, add garlic, onion, fennel seed, and basil, and cook until softened. Add tomatoes and simmer over low heat until thickened, about 30 minutes. Season to taste.

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