American Cookery

Hoagies

with EVOO from Spain

Take your tastebuds on a roadtrip to Philadelphia, Pennsylvania with the hoagie!

Hoagies have many origin stories, some saying they were made using a long loaf called the pinafore by enterprising “hokey-pokey men” around the 1880s who sold it as the “hoagie” others saying these common lunch sandwiches layered with various fillings became known locally as the Hog Island sandwich which became shortened to a nickname “hoggies” but pronounced by thicker Mid-Atlantic accents transmuted into “hoagie”.

Whatever their origin, this sandwich is a Philly favorite!

Give your hoagie a Spanish upgrade by brushing a little **EVOO from Spain** onto your bread: use a soft 6-inch bread roll type bread and try filling it with jamon, some sliced Manchego cheese, lettuce and a drizzle of **EVOO from Spain** to finish. Serve it cold and enjoy!

Ingredients

- 6-inch bread roll.
- Jamon or your sliced meat of choice (vegan replacement).
- 3-4 slices of Manchego cheese.
- Lettuce.
- 2 tbsp.**Extra Virgin Olive Oil from Spain.**

Step by step

1. Fill bread roll with jamon (or your sliced meat of choice), slices of Manchego cheese and lettuce.

2. Drizzle or brush EVOO from Spain onto the inside of the bread roll.

3. Slice and serve cold.

OLIVE OILS
FROM SPAIN