

Recipe

Grilled Asparagus Subs with French Dressing

From The Kitchen of



Prep time 20 Min

Cook time 5 Min

Ingredients

- 1/4 Cup Ketchup
- 1/4 Cup Mayonnaise
- 2 Tablespoons Sherry Vinegar
- 2 Tablespoons Dijon Mustard
- 1 Garlic Clove, Chopped
- 1 Chipotle Chile in Adobo Sauce
- Salt
- 2 Pounds Medium Asparagus, peeled and trimmed
- Olive Oil, for drizzling
- 4 Martin's Hoagie Rolls, split and lightly toasted

Serves: 4



(Directions on back.)

Recipe

Pea Pesto Crostini

From The Kitchen of



Prep time 10 Min

Cook time 2 Min

Ingredients

- 10 Ounces Peas
- 1 Garlic Clove
- 1/2 Cup Grated Parmesan
- 1 Teaspoon Salt, plus extra for seasoning
- 1/4 Teaspoon Freshly Ground Black Pepper, plus extra for seasoning
- 1/3 Cup Olive Oil
- 4 Slices Martin's Potato Bread
- 1/3 Cup Olive Oil
- 8 Cherry Tomatoes, halved

Serves: 4-6



(Directions on back.)

Directions

1

In a blender, combine the ketchup with the mayonnaise, vinegar, mustard, garlic and chipotle. Puree until smooth. Season the French dressing with salt. Note: The smoky French dressing can be made in advance and refrigerated for up to 3 days.

2

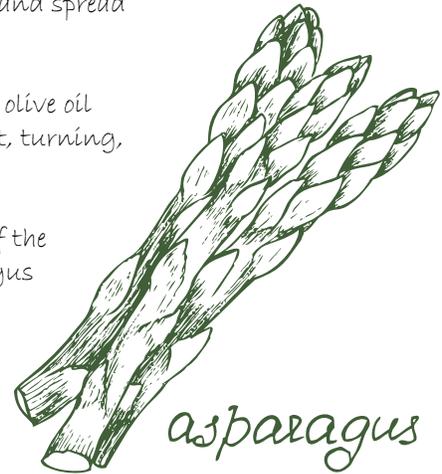
In a large pot of boiling salted water, cook the asparagus until bright green, about 2 minutes. Drain the asparagus and spread them out on a large baking sheet to cool.

3

Preheat a large grill pan. Drizzle the asparagus with olive oil and season with salt. Grill over moderately high heat, turning, until tender and lightly charred, about 3 minutes.

4

Spread the cut sides of each roll with 3 tablespoons of the smoky French dressing. Arrange the grilled asparagus on the subs and top with the raisins, scallions and crumbled feta. Close the sandwiches and serve.



asparagus

Directions

1

For the pea pesto: Pulse together the peas, garlic, Parmesan, 1 teaspoon of salt and 1/4 teaspoon of pepper in a food processor. With the machine running, slowly add the olive oil until well combined, about 1 to 2 minutes. Season with additional salt and pepper, if needed. Transfer to a small bowl and set aside.

2

For the crostini: Preheat a stovetop griddle or grill pan on medium-high heat. Lightly toast bread slices, then remove crusts and cut each slice in half or thirds. Brush both sides of the sliced bread with olive oil and grill until golden, about 1 to 2 minutes. Transfer the bread to a clean surface and spread 1 to 2 tablespoons of the prepared pesto on each slice.

3

Top with tomato halves and serve.



peas

Recipe

Honey Rhubarb Brown Betty

From The Kitchen of

Martin's
Famous
Pastry Shoppe, Inc.

Prep time 15 Min

Cook time 30 Min

Ingredients

- 1 Pound Rhubarb, cut into 1/2-inch slices (about 4 cups)
- 3/4 Cup Granulated Sugar
- 1/2 Teaspoon Cinnamon
- Pinch Salt
- 2 Tablespoons Water
- 6 Tablespoons Melted Butter
- 1/2 Cup Honey
- 6 Slices Martin's Whole Wheat Potato Bread, cut into 1/2-inch cubes (about 4 cups)



Serves: 6

(Directions on back.)

Recipe

Spinach Artichoke Dip

From The Kitchen of

Martin's
Famous
Pastry Shoppe, Inc.

Prep time 15 Min

Cook time 30 Min

Ingredients

- 10 Ounces Chopped Spinach
- 1 (8-Ounce) Package Cream Cheese, softened
- 3/4 Cup Grated Parmesan Cheese
- 1/4 Cup Mayonnaise
- 1 Teaspoon Fresh Lemon Juice
- 1/4 Teaspoon Ground Red Pepper
- 1/4 Teaspoon Garlic Powder
- 14 Ounces Artichoke Hearts, cooked and chopped
- Assorted Martin's Rolls, such as Hoagie, Dinner, and Party



Serves: 8

(Directions on back.)

Directions

1

Preheat oven to 375 degrees Fahrenheit. Butter an 8-inch square baking dish.

2

Add rhubarb, sugar, cinnamon, salt, and water to the baking dish and stir gently with a spoon to combine.

3

In a small bowl, whisk together the butter and honey. Stir in the bread cubes, then spoon bread cube mixture over the top of the rhubarb mixture.

4

Bake for 30 minutes, or until the topping begins to turn golden brown.

5

Cool for at least 10 minutes on a wire rack and serve with vanilla ice cream or whipped cream.

recipe adapted from
<http://www.kitchentreaty.com/honey-rhubarb-brown-betty>



Directions

1

Preheat oven to 350 degrees F. Coat a 1-quart casserole dish with cooking spray.

2

Cut assorted Martin's rolls vertically into 1/2" slices. Brush with olive oil and bake 1-2 minutes per side on a baking sheet, until golden brown. Set aside.

3

In a medium bowl, combine spinach, cream cheese, Parmesan cheese, mayonnaise, lemon juice, ground red pepper, and garlic powder; beat until well blended. Stir in artichokes and spoon into prepared casserole dish.

4

Bake 30 to 35 minutes, or until heated through and the edges are golden. Serve immediately, with toasted roll slices for dipping.

