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This ain't your regular sandwich

Jazz up those two slices of bread with these fillings

THE TODAY SHOW

July 1 — Why use boring bologna or peanut butter to dress up you sandwich when you can jazz it up with some gourmet fixings. Chef Jacques E. Haeringer shows you how to do it. Check out the recipes below.



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SALMON RILLETTES SANDWICH

SALMON IS KNOWN for its bravery and vitality, swimming gallantly upstream. It is said that vitality is passed on to us when eating it. Rillettes are traditionally made with meat. I've given you a healthy alternative to this traditional French dish that is easy to make and sure to please.

INGREDIENTS

- 1 cup lightly salted water
- 5 oz . salmon fillet
- 2 1/2 oz. smoked salmon
- 6 tablespoons softened lightly salted butter
- 2 teaspoons olive oil
- 1 tablespoon lemon juice
- 1 teaspoon lemon peel
- 2 tablespoons heavy whipping cream
- 1 tablespoon chopped dill
- 1/4 teaspoon salt
- Pinch of freshly ground pepper

DIRECTIONS

Bring salted water boil and poach salmon for 8 minutes or until cooked. Remove salmon from liquid, drain well, and chill thoroughly.

Peel a lemon to obtain 1 teaspoon of peel. Press the lemon to obtain 1 tablespoon of juice. Bring a small pot of water to a boil and blanch lemon peel for approximately 5 minutes. Strain, cool, and finely chop the lemon peel. Reserve.

Cut smoked salmon into small dice and place in food processor with butter, olive oil, lemon juice, lemon chopped peel, dill, and heavy cream. Process until well-mixed, about 30 seconds.

Flake the cooled poached salmon into a mixing bowl and combine with the contents of the food processor. Mix lightly with the aid of a rubber spatula, to keep a course texture. Adjust the seasonings to taste.

Place the rillettes in a terrine or mold and refrigerate. Allow to stand a room temperature for 15 minutes before serving. Spread on slices of country bread or in a baguette or panini.

Hint: Jacques recommends in the summer try grilling the salmon instead of poaching. Makes the perfect sandwich. Serve in a baguette. Add in lettuce and tomato if you like.

BASQUE CHICKEN SANDWICH

Serves 4

INGREDIENTS

- Rosemary dressing
- 1 garlic clove, minced
- 1 teaspoon balsamic vinegar
- 2 teaspoons Dijon mustard
- 2 teaspoons fresh minced rosemary
- 1/2 cup quality mayonnaise
- Sandwich

- 4 large whole wheat rolls or pita or baguette
- 8 thin slices goat cheese (where available or use Mozzarella)
- 2 cups fresh baby spinach leaves
- 1 1/2 cups cooked shredded chicken
- 1 cup roasted red bell peppers
- Freshly ground black pepper

DIRECTIONS

To make the dressing: Place all the ingredients in a bowl and whisk thoroughly. Taste and adjust seasonings. To assemble the sandwiches: Cut the rolls in half horizontally. Hollow out a bit of the top half. Spread the dressing over the inside of the top and bottom. Layer the spinach, cheese, chicken, and peppers on the bottom. Sprinkle with pepper. Cover with the top. Wrap with plastic and refrigerate before serving.

Variation: A great alternative is to serve this over mixed greens as a salad.

LENTIL SALAD

Serves 2

INGREDIENTS

For the lentils:

- 1/2 pound lentils
- 1/2 medium carrot
- 1/2 medium onion
- 1/2 stalk of celery
- 2 cloves
- 1 bay leaf

For the salad:

- 1 thick strip of bacon (1 ounce)
- 1 tablespoon chopped onion
- 1 tablespoon diced tomato
- 1/3 cup dry white wine
- 14 teaspoon minced garlic
- Sea salt
- Freshly ground pepper
- 1/4 cup vinaigrette, approximately

DIRECTIONS

To cook the lentils:

Wash the lentils. Place 2 cups of cold water in a medium saucepan. Add the whole piece of carrot, celery stalk and onion, cloves and bay leaves. Season with salt and pepper. Bring to a boil and cook until the vegetables are soft, approximately 15 - 20 minutes. Remove the vegetables from the water, set aside and allow to cool. Add the lentils to the broth and return to a boil. Cook for 18 - 20 minutes or until the lentils are slightly firm. Drain the lentils in a colander set over a bowl to capture the liquid.

TO PREPARE THE SALAD:

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Dice the cooled carrot, celery, and onion. Dice the bacon and sauté in a large saucepan until nicely browned. Add the minced onion and sauté for 1 minute, be careful to not to burn the onion. Carefully, pour in the white wine and reduce by half. Add the cooking liquid, the diced

tomato and reserved vegetables, and minced garlic. Bring to a boil, adjust seasoning and add the cooked lentils. Cool. Add about 1/4 cup of vinaigrette to the cooled lentils. Taste and adjust seasonings, adding more vinaigrette, if necessary.

Hint: All the reserved cooking liquid may not be necessary.

ALSATIAN POTATO SALAD

Serves 2

INGREDIENTS

- 2 medium Russet potatoes
- 2 thick sliced strips of bacon
- 2 tablespoons minced white or red onions
- 1 tablespoons minced chives or green onions
- 1/4 teaspoon minced garlic
- 1 teaspoon dry mustard or 2 heaping teaspoons Dijon mustard
- 1/2 teaspoon red wine vinegar
- 1/3 cup vinaigrette
- Salt and freshly ground pepper to taste

DIRECTIONS

Place potatoes in a pan and cover with cold water; add 1 teaspoon of salt and bring to a boil. Cook the potatoes for approximately 15 minutes, until just slightly firm when pierced with a fork. Drain potatoes and cover with cold water. Once cool to the touch, peel the potatoes; split them lengthwise and thickly slice (1/8 inch thick).

Place sliced potatoes in a large mixing bowl. Dice the bacon and sauté until slightly crisp. Pour the hot bacon, grease and all, (that's the best part and the secret of Papa's recipe) onto the potatoes. Add the remaining ingredients and toss gently using a rubber spatula. Salt and pepper to taste.

EXOTIC FRUIT SALAD

Serves 2

INGREDIENTS

- 1 Mango
- 1 ripe papaya
- 1 peach or apple
- 1 kiwi
- 1/2 cup raspberries
- 1/2 cup late harvest wine

- 1 lemon
- 2 tablespoons honey
- 12 mint leaves

DIRECTIONS

Peel and cut the mango into thin slices. Peel and cut the papaya into a large dice. Cut the peach in half, remove pit and slice thinly. Peel and slice kiwi into roundels. Place raspberries in a bowl with the other fruit. Chop 10 mint leaves and add to the fruit.

Press the lemon to obtain the juice. Mix the lemon juice and honey together. Whisk the wine into the lemon and honey. Pour the wine/honey syrup over the fruit and mix delicately. Refrigerate for at least two hours. Decorate with the remaining mint leaves before serving.

Variation: Use a late harvest Gewürztraminer or Sauterne.

All recipes by Jacques E. Haeringer. Copyright © 2003. All rights reserved. To learn more about Jacques Haeringer, his restaurant and cookbooks, you can visit his web site at LoveBeginsintheKitchen.com

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