



**GOOD
FOOD**

S T O R E

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Merguez Sausage Sandwich

Sauce

1/2 cup mayonnaise

1/2 lemon, juiced

Generous pinch chile powder

2 small cloves garlic, finely chopped

1 tablespoon ketchup

Sandwich

2 red bell peppers

4 Merguez lamb sausages

2 tablespoons olive oil

Large handful arugula

1 baguette

YIELD: 4 servings

In a small bowl, mix well the sauce ingredients. Set aside.

Place red peppers under the broiler or on a grill, turning often, until charred and blistered. Remove from heat and place in a plastic bag for about 20 minutes. Remove peppers from bag and remove the skin and seeds. Cut into strips.

Grill or oven roast the sausages.

Slit baguette in half horizontally, brush with olive oil and grill lightly, cut side down, until golden. Put baguette back together and cut into four equal "sandwiches".

Layer a sandwich half with mayonnaise, roasted red pepper strips and arugula. Top with a hot sausage and the other half of grilled baguette.

