

Primanti Brothers' "Almost Famous" Sandwich

Ingredients:

For the slaw

- 1 pound (about half of a medium-size head) green cabbage, shredded or finely chopped (about 6 cups)
- ½ cup sugar
- 1 to 2 teaspoons kosher salt
- ¼ teaspoon celery seed
- ¼ cup vegetable oil
- ¼ cup apple cider vinegar
- Freshly ground black pepper

For the meat and cheese

- 3 tablespoons unsalted butter
- 2 pounds spicy, thinly sliced capicola
- 8 thin slices provolone cheese (about 5 ounces)

For the "Easier" French Fries

- 2 ½ pounds Yukon Gold potatoes (about 6 medium), scrubbed, dried, sides squared off, and cut lengthwise into ¼ inch by ¼ inch slices
- 6 cups peanut oil
- ¼ cup bacon fat
- Kosher salt

For assembly

- 4 vine-ripened tomatoes, cut into 16 thin slices
- 16 large slices of soft Italian bread (18 ounces total)
- 8 large dill pickles sliced in half

Directions:

For the slaw: Combine the cabbage, sugar, salt and celery seed in a colander set over a medium bowl. Let stand at least 1 hour and up to 4 hours; the cabbage will be wilted (about 4 cups total). Discard the draining liquid in the bowl; rinse and dry the bowl, and then transfer the wilted cabbage to the bowl. Add the oil and vinegar; toss to coat. Season with pepper to taste. Cover and refrigerate until ready to serve.

For the meat and cheese: Melt the butter in a heavy skillet over medium heat. Have ready a large baking sheet. Separate the capicola slices and add to the skillet, turning them as needed until the slices are warmed through. Transfer the capicola slices to the baking sheet, creating 8 equal portions. Top each with a slice of provolone cheese. Place in the oven just until the cheese has melted.

For the “Easier” French Fries:

Combine potatoes, oil, and bacon fat in large Dutch oven. Cook over high heat until oil has reached rolling boil, about 5 minutes. Continue to cook, without stirring, until potatoes are limp but exteriors are beginning to firm, about 15 minutes.

Using tongs, stir potatoes, gently scraping up any that stick, and continue to cook, stirring occasionally, until golden and crisp, 5 to 10 minutes longer. Using skimmer or slotted spoon, transfer fries to thick paper bag or paper towels. Season with salt.

For assembly: Place the portions of cheese-topped capicola on 8 bread slices. Top with a large handful of the warm fries, then pile about ½ cup of the slaw on each portion. Garnish with 2 tomato slices for each portion; use the remaining 8 pieces of bread to finish each sandwich. Serve warm with a pickle.