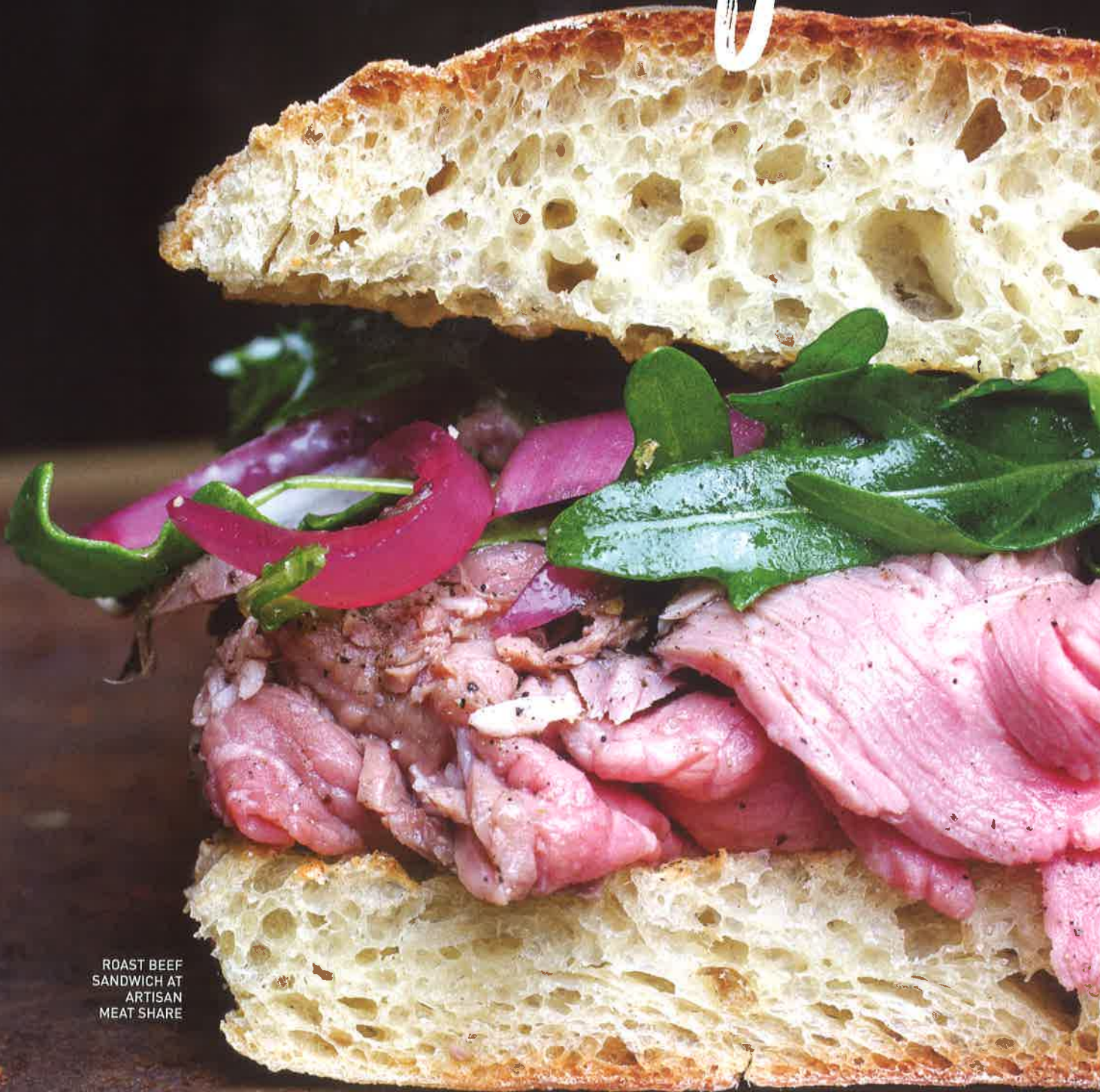


wich craft



ROAST BEEF
SANDWICH AT
ARTISAN
MEAT SHARE

PHOTO: ANDREW SCHUMAKER



LEFT TO RIGHT:
TUNA SANDWICH AT
LAURA ALBERTS (SEE PAGE 52)
AND DELLZ WITH A DELLZ WRAP

flavorful bun, or branch out with the fried catfish or pork chop. chicksfryhouse.com

TED'S BUTCHER BLOCK Locals go to Ted's for holiday roasts, house-made kielbasa, and artisanal bacon, but stay for the killer sandwiches, all made with meat out of the case. Choose from standbys, like the bacon-of-the-month BLT, and specials (roasted lamb with peanut baba ganoush sound good?). Owner Ted Dombrowski's favorite? "I always go to the Wagyu beef. Caramelized onions, caramelized mushrooms, and a blue cheese aioli, and that's it. Flavor-wise I'd put it up against a lot of sandwiches." tedsbutterblock.com

FRIED CATFISH

between a squishy bun or a sloppy porchetta piled high on a crusty roll, the Holy City will sate your sandwich cravings, with standbys like Ted's Butcherblock, Dellz, and Butcher & Bee, along with newer spots opened by superstars Craig Deihl from Cypress and Robert Stehling of Hominy Grill fame.

ARTISAN MEAT SHARE Sure, there's the raved-about tuna niçoise number on ciabatta, but this casual spin-off of Cypress from charcuterie master Craig Deihl is a mecca for meat. So grab plenty of napkins and tuck into the signature porchetta sandwich, kicked up with 'nduja and cracklins for crunch. artisanmeatsharecharleston.com

BUTCHER & BEE A delightfully smoky pulled

squash barbecue sandwich and juicy burger are in heavy rotation on the daily chalkboard menu at this hipster spot tucked into a mini industrial park on Upper King. butcherandbee.com

CHICK'S FRY HOUSE From the team at Hominy Grill, this Southern-fried newcomer in Uptown puts a fast-food spin on the restaurant's beloved fried chicken. Order it by the piece or in a sandwich, topped with pickles, on a soft,



CYPRESS Cypress is famous for two-time James Beard nominee Craig Deihl's charcuterie and updated classics like Steak Diane, but locals flock here for the fab burgers at the bar. Think wood-grilled with bacon jam, pimento cheese, and butter lettuce, on a yeast roll—half-price on Monday nights. cypresscharleston.com

FIVE MORE IN FIVE WORDS

DELLZ UPTOWN: Vegan-friendly wraps with neo-hippie vibe. 843.641.0352. **DAVE'S CARRY OUT:** Get the pork chop sandwich. 843.577.7943. **THE ORDINARY:** Oyster slider = best bite ever. eatattheordinary.com. **P.I.E BAKE SHOPPE:** Ham blueberry sammy, macarons, coffee. piecharleston.com. **NEW YORK BUTCHER SHOPPE:** Old-school market, awesome specials nybutcher.com.

BEYOND CHIPS

For some extra crunch with your lunch, skip the chips and try some of the singular sides in town. Ted's switches up their slaw seasonally and the latest citrus-based cabbage slaw with red bell pepper and carrots is a big winner (actually, crunchy or not, all Ted's sides are winners). Over at **Butcher & Bee**, where the menu changes daily, the ever-popular **Asian-inspired kale slaw with soy, benne, and peanuts** makes frequent appearances. The Bee also has a way with potatoes and features them often, whether

super crispy, smoked (with chimichurri), or as a French fry bed for Hollandaise, Kimchi, or Poutine. And hands down, **the pea and peanut salad with radishes tossed in green goddess** is the most virtuous—and tasty—accompaniment at Artisan Meat Share. A **sweet corn and okra salad** with tomato and summer ranch dressing and local bean salad with sweet onion and an herby parmesan vinaigrette are close seconds. Better get some of their **pork rinds** too, you know, just to balance things out.





ARTISAN MEAT SHARE

PASTRAMI SANDWICH

FROM CHEF CRAIG DEIHL OF
ARTISAN MEAT SHARE

- 1 pound AMS pastrami, sliced
- 8 tablespoons butter
- 8 slices seeded rye bread
- 6 ounces Reubenaise (recipe follows)
- 8 slices Swiss cheese
- 1 cup sauerkraut

1. In sauté pan, warm pastrami over medium heat until heated through. Set aside. Butter one side of each of the 8 slices of bread, then evenly spread Reubenaise on non-butter sides.
2. In a large-size sauté pan or griddle, place buttered sides down over medium heat. Cook until bottoms are golden brown. Top 4 of the slices with pastrami, then with 2 slices each of Swiss cheese. On the other 4 slices, evenly divide and top with sauerkraut.

slices with pastrami slices and cut in half.

Reubenaise

- 1 cup mayonnaise
- ½ cup ketchup
- 1 cup sauerkraut
- ½ pickled pepper
- ¼ teaspoon salt
- 1 tablespoon honey
- ¼ teaspoon black pepper
- ¼ teaspoon smoked paprika

Combine all ingredients and mix well.

Yield: 4 sandwiches

TUNA NIÇOISE

- 4 ciabatta rolls
- 6 ounces Garlic Aioli (recipe follows)
- 1¼ pounds Cured Tuna (recipe follows)
- 10 black olives, cut in half
- 4 tablespoons Red Wine Shallot Vinaigrette (recipe follows)

- 2 tablespoons parsley
- 2 tablespoons tarragon
- 2 tablespoons chives
- 2 tablespoons chervil
- 2 tablespoons basil
- 2 cups greens
- 4 hard-boiled eggs, peeled and chopped
- 8 slices tomato

1. In oven or toaster oven, toast ciabatta rolls, then cut in half. On both halves, spread Garlic Aioli. In mixing bowl, place Cured Tuna, plus olives, vinaigrette, herbs, greens, and eggs and mix thoroughly.
2. Place ¼ mixture on the bottom half of each roll. Top with 2 slices of tomato and place top half of roll on top. Repeat steps for remaining 3 sandwiches.

Garlic Aioli

- 3 garlic bulbs
- 3 tablespoons extra virgin olive oil

- 1 egg yolk
- 2 tablespoons white wine vinegar
- 4 tablespoons water
- ½ cup canola oil
- Salt and white pepper to taste

1. Preheat oven to 350 degrees. Rub garlic bulbs with extra virgin olive oil and place on pieces of aluminum foil. Fold the ends in to create a tight package. Place on sheet pan and bake 1 hour. Remove from oven and let cool completely.
2. Once cooled, slice bulbs in half and squeeze out roasted garlic cloves. In a food processor, combine garlic, egg yolk, vinegar, and water. Purée and slowly pour in the oil. Season with salt and pepper and transfer to a small squirt bottle. Refrigerate for up to 5 days, tightly sealed.

Cured Tuna

Note: Precision is crucial for this recipe, so it is listed in grams. Use a scale and measure precisely.

- 3 pounds tuna, cut into 1-inch pieces
- 34 grams salt
- 3.4 grams cure
- 5.9 grams lemon zest
- 4.7 grams tarragon
- 4.7 grams bay leaf

Rub tuna with the salt, cure, lemon zest, and herbs. Seal in a zipper-lock bag with all of the air removed. Place in the refrigerator for 5 days. Flip the bag over every day.

Red Wine Shallot Vinaigrette

- 2 tablespoons shallots, diced
- 2 tablespoons garlic, minced
- 1 tablespoon Dijon mustard
- 4 tablespoons red wine vinegar
- 4 tablespoons fish sauce
- 4 tablespoons olive oil

In a mixing bowl, combine shallots, garlic, mustard, red wine vinegar, and fish sauce. Whisk in olive oil.

Yield: 4 sandwiches