

## INSIDERS' GUIDE FOOD

### HOW TO MAKE A GREAT SANDWICH

**An Interview With Tom Colicchio**  
*Colicchio is the chef and owner of the Craft restaurants, including the 'wichcraft gourmet-sandwich chain, and the head judge on Bravo's Top Chef. His latest cookbook is 'wichcraft: Craft a Sandwich Into a Meal—and a Meal Into a Sandwich (Clarkson Potter).*

**S**andwich making is all about balance; the best ones combine sweetness, acidity, and richness. Why is a sandwich made from Thanksgiving leftovers so good? It's made of freshly roasted turkey, creamy mashed potatoes, and tart cranberries that go together beautifully.

- **Separate the wheat.** Good bread is fresh and has a nice crust. Go to your local bakery and ask for a French country loaf, which has a neutral flavor that goes well with any filling. You can also order parbaked frozen bread online, which a lot of restaurants do. Fifteen minutes in the oven, and it'll taste like you made the bread from scratch.

- **Give a good toast.** We toast bread only on one side and flip it so the toasted side faces the inside of the sandwich. You still get a lot of crunch, but you don't risk scraping the roof of your mouth when you take a bite. Toasting also keeps the bread from getting soggy.

- **Go in order.** To keep things from getting sloppy, put dry ingredients on the outside and wet ones inside. The bread will stay intact, and slippery foods like tomato won't slide around as much. And placing cheese next to the bread acts like glue, reinforcing the sandwich's architecture.

- **Spread lightly.** Really think about what a condiment will add to the mix—mayonnaise isn't right for every sand-



**Juicy, crispy, savory—**  
the best combinations  
layer different flavors  
and textures.

wich. It often contains a lot of sugar, so remember to offset it with something savory, like bacon or a cured meat with a briny flavor. I love to use vinaigrettes, but don't just pour them on—dress the greens before placing them in the sandwich, and the oil and vinegar won't pool.

- **Don't be afraid to experiment.** If you're not sure where to start, think of your favorite dishes. My favorite sandwich is made of anchovies, soft-boiled egg, roasted onions, and frisée. Those aren't standard ingredients for a sandwich, but chances are, you've probably had them in a delicious salad.

INTERVIEWS BY EMILY HSIEH AND DANIELLE PERGAMENT