

Build A Perfect Hoagie

A hoagie sandwich is made on a long Italian roll with a variety of Italian meats and cheeses, lettuce, tomato, and onion. It is dressed with olive oil, vinegar, and spices. What does it not have? Pickles and mayonnaise. Its exact origins are uncertain, but in 1992 a mayoral proclamation declared the hoagie to be the “official sandwich” of Philadelphia.

A hoagie is known outside of the Philadelphia region as a submarine “sub” sandwich, a grinder, a hero, or a po’boy. These sandwiches have in common that they usually contain cold-cut meats, cheese, other fillings, and condiments on a roll.

Do you know how to build the perfect hoagie? If you want an amazing hoagie experience, listen on.

Start with a roll that is not too soft. It needs to hold up to a lot of meat, cheese, veggies, and other toppings. It also must be wide enough to contain all of the ingredients. Some people prefer a crustier outside of the roll, while others prefer something chewier. Chewy is the most popular option in most shops unless you specifically ask for a different type of bread. The hoagie should be full of ingredients, and a crusty roll makes it harder for you to control the bread enough to get a complete bite.

With a hoagie, the bread is split but not separated, and the contents are layered into it and folded closed at the completion. In addition, do not hollow out the bread to make a cavity before making the hoagie.

When making a hoagie, oil is optional, but my advice is not to skip it. Try using extra virgin olive oil. Lightly drizzle the oil on the bread so it has time to absorb and not get everything oily when eating.

The type of cheese you use may depend on the kind of hoagie you are making, but it is firmly believed that Deli American cheese is the standard around the Philly area. If you cannot do the American, Provolone, sliced Muenster, and Swiss are delicious substitutes.

The cheese acts as a barrier between the bread and the other ingredients, which may add too much moisture to the roll and produce a soggy mess.

Choosing meat is one of the most critical decisions in making a great hoagie. Do not be afraid to ask for recommendations at the deli counter. You want something sliced ultra-thin with a good flavor as your primary meat. Whether it is roast beef, ham, turkey, or something else, add spicier meat to give more depth to the hoagie. Salami or pepperoni is good. If you want a traditional Italian, try Genoa salami, soppressata, capicola, and pepperoni.

Now it is time to add some crunch. The traditional route is iceberg lettuce, yet romaine also works. Make sure the lettuce is shredded.

Top the lettuce with good-quality tomato sliced thin. Consider beefsteak or Roma.

Select your favorite type of onion and slice it very thin.

Now let your creativity and tastebuds get crazy with the other add-ins for your hoagie. Try roasted red pepper, sweet pepper, spicy peppers, olives, and more. Mix and match ingredients to what you like best.

Finish the hoagie with a sprinkle of oregano, salt, and pepper. Many people like to add a few dashes of red or white wine vinegar. Some people also add grated Parmesan.

There is a lot of connection between the large cold sandwiches, and the names are often used interchangeably. What you call your favorite sandwich probably depends more on where you were raised than anything else.

Follow these steps to build the perfect hoagie!