

Prosciutto Piquant Pepper Sandwich with Cambozola

Yield: 2 serves | **Rating:** 5/5 | **Prep:** 5 min | **Cook:** 7 min | **Sauce:** 35 min | **Source:** Ukulele Jay BBQ Original Recipe

This open face sandwich with tasty prosciutto, layered with piquant peppers, sweet onion and Cambozola cheese, melted between sticky sauce drizzle, toasted in the pizza oven is amazing!

Ingredients

- 1 Dutch Crunch Roll (cut in half)
- ½ C Bachan's Umami Japanese BBQ Sauce
- ½ C Bachan's Spicy Japanese BBQ Sauce
- 4 T Lillie's Q Umami Boost (UKULELEJAYBBQ15 for 15% off at <https://lilliesq.com/products/umami-boost-seasoning-6-0-oz>)
- ¾ C Honey
- 6 full slices of Prosciutto
- 12 Piquant Peppers (Peppadews)
- 2 Slices Cambozola (4 inches long, 1/4 inch thick)
- 2 Slices Sweet Onion

Nutrition

Who cares! It's tasty, delicious, foodie fun, it's calorie free if you don't know right?



Instructions

1. Mix all BBQ Sauces, Honey and Umami Boost in a 3 qt pan.
2. Bring to bubbling simmer and reduces for 30 minutes, stirring frequently.
3. Let sauce cool completely as it will thicken to a nice creamy consistency.
4. Spread sauce on each half of the Dutch Crunch Roll.
5. Layer on 3 full slices of Prosciutto, then the onion, then the Cambozola cheese slice.
6. Drizzle Ukulele Jay's Sticky Sauce over the top of the stack.
7. Toast open face preferably inside a pizza oven with flame rolling over the top until cheese is melted.
8. Remove, let cool 2 minutes and start crunching!