

How to make
everything



in this
sandwich

clover

Zucchini gets a bad rap. It's abundant, it's kind of wet, and it's not always prepared properly. The main thing to remember? Get it local; when it's in season! And consider serving it raw.

Chris came up with our Zucchini Sandwich as way to redeem the humble zucchini. As inspiration, he looked to bánh mì, a Vietnamese sandwich in which fatty, juicy meat plays against pickled cucumbers and carrots. As any bánh mì-lover will notice, our Zucchini Sandwich is quite a departure from the original, but still achieves a beautiful balance between freshness and richness.

Our sandwich is an homage to late summer in New England, with supporting roles played by basil, corn, and shiso, a Japanese herb. The zucchini is served raw, accentuating that snap and sweetness that only comes with summer zucchini. Nearly 100% locally sourced, this sandwich is a customer favorite and great for getting \$\$\$ to our hard-working New England farmers.

It also has tofu in it. For a long time at Clover, tofu was a dirty word, synonymous with portobello burgers and “meat substitutes,” things we wanted to shy away from as we built a menu that carnivores would dream about. But we found great people making tofu from scratch in New England, and we knew anyone who tasted it would love it as much as we did.

All the components in this booklet (Basil Mayo, Zucchini Salad, and Glazed Fried Tofu) can be enjoyed separately, but we welcome you to make the whole sandwich at home. If you make everything together, it will feed roughly 4 people.

BASIL MAYO

This is the spread we use for our Zucchini Sandwich. It's also delicious as a dip for crudités, or drizzled over roasted veggies. You'll need a good blender for the first step.

INGREDIENTS:

10 leaves of Italian basil (with their stems) washed, dried, and roughly chopped right before use (don't do this ahead of time or basil will turn brown!)

1 tablespoon lemon juice

1 small clove garlic or 1/2 large clove garlic, peeled and roughly chopped

1.5 tablespoons water

1 cup Just Mayo (this is a vegan mayo we love; it's available in most supermarkets, but you can use real mayo too)

METHOD:

1. Place lemon juice, water, garlic, and basil in a blender. Blend until smooth. Basically, you want to make a basil water and have this completely blended before you add the other ingredients. It will not ruin the basil, we promise!

2. Add Just Mayo, and pulse 2 times. Scrape lid and sides of blender, folding any unmixed ingredients back into the basil mayo. Pulse once more. You want to make this smooth, but not over-blended.

3. Pour into a small jar or squeeze bottle, and refrigerate until ready to use. The spread should be smooth, and slightly more liquidy than mayo.

ZUCCHINI, CORN, AND SHISO SALAD

This salad is best eaten fresh; making it a few hours ahead is OK, but don't make it the night before. You can find shiso at farmers markets during late summer or at Asian supermarkets year-round.

INGREDIENTS:

- 2 large zucchini, washed
- 1 shiso leaf, washed and dried
- 1 ear of corn
- 1 tablespoon miso paste
- 1 small clove garlic or 1/2 large clove garlic, minced
- 1/2 cup soy sauce
- 1/2 cup rice wine vinegar
- 3/4 cup neutral oil, like safflower or canola oil
- 3 tablespoons ketchup

METHOD:

1. Shuck corn. Stand cob in the middle of a bowl, and cut kernels off with a knife, from the top of the cob to the bottom, so they land easily in the bowl.
2. Cut zucchini in half lengthwise. Place the flat side of each piece on a cutting board and cut 1/4-inch half-moons from each piece.
3. Roll up shiso leaf and slice the roll into 1/4 inch-wide ribbons.
4. Add zucchini and shiso to the bowl with the corn.
5. In a separate bowl, whisk together miso paste, garlic, soy sauce, rice wine vinegar, and ketchup. While whisking, slowly stream in safflower oil to create an emulsion (bits of oil suspended in vinegar).
6. Add dressing to zucchini, corn, and shiso, tossing to combine.

GLAZED FRIED TOFU

Tofu is made from soybeans. Most soy is grown for cattle consumption in the middle of the country. At Heiwa Tofu in Northern Maine, Jeff and his family are using local soybeans to make tofu and supporting Maine farmers instead. You'll need a large, heavy-bottomed pot to fry the tofu, and a little courage. Don't be scared, frying is fun!

INGREDIENTS:

- 1/2 cup soy sauce
- 3/4 cup sugar
- 1/8 cup rice wine vinegar
- 1 package firm tofu (we like Heiwa Tofu or 21st Century Tofu)
- 1/2 cup rice flour (you won't use all of this)
- 1–2 cups neutral oil, such as safflower or canola

METHOD:

1. Make your tofu glaze. Blend soy sauce, sugar, and rice wine vinegar in a blender until fully combined. Place in a small bowl.
2. Open the package of tofu, and drain off any excess liquid, patting tofu dry with paper towels if needed.
3. Cut the block of tofu crosswise into 8 rectangles of equal size.
4. Sprinkle both sides of tofu slices with rice flour, shaking to remove excess. You want a thin but even layer of flour.
5. Fill a pot with 1 cup of oil and heat until a thermometer shows 375 degrees, or until a tiny piece of tofu tossed into the oil bubbles and rises up to the top.
6. Fry tofu, turning halfway through, for about 4 minutes total, or until tofu is golden brown (err on the side of frying for longer). If the oil level gets too low, add the second cup of oil, being sure to bring the oil back up to temperature before adding more tofu.
7. Using a slotted spoon or fry spider, drain oil from the slices. Place them on a paper towel-lined plate to cool, then dip in tofu dip. This will be a little messy, but messy food = fun food.

MAKE A SANDWICH!

Get a piece of pita bread (we're selling ours now in the restaurants) or try out a different type of bread (ciabatta would work well too.) You want something strong enough to hold the tofu, but soft enough to soak up all the yummy juices.
Toast bread for 2-3 minutes until warm.
Spread Basil Mayo to your liking on the bread.
Place a few slices of tofu on the sandwich.
Top with a few spoonfuls of Zucchini Salad.
Eat while tofu is still hot.

BUT HOW DO WE MAKE IT AT CLOVER?

Aim your magic phone
at this magic code,
and watch Chris
assemble a Zucchini
Sandwich in our kitchen.



OBSESSED WITH SOURCING

We went to Maine to learn how Jeff makes Heiwa Tofu. Aim your phone here to watch the process.

