

The Sandwich Cookbook

497 Recipes

Table Of Contents

Hot Buffalo Chicken, Bacon, and Cheese Sandwich	1
Basil Pesto Sunshine Sandwich	2
Harvey Ham Sandwiches	3
World's Best Egg Salad Sandwich	4
Broiled SPAM ® and Cheese Open Face Sandwiches	5
Frosted Sandwich Loaf	6
Awesome Turkey Sandwich	7
Lemonade Ice Cream Sandwiches	8
Ice Cream Sandwich Desserts	9
Delicious Egg Salad for Sandwiches	10
Barbecued Chicken Salad Sandwiches	11
Quick Tomato Sandwich	12
Sourdough Veggie Sandwiches	13
Chicken Sandwiches with Zang	14
Egg Salad/Cucumber Sandwiches	15
E-A-G-L-E-S Swirl Sandwich	16
Gourmet Chicken Sandwich	17
Traditional Indiana Breaded Tenderloin Sandwich	18
Peanut Butter and Jelly Sandwich Cookies	19
Ho-Ho-Ho Sandwiches	20
Grilled Salmon Sandwiches	21
Ultimate Grilled Cheese Sandwich	22
Souperburger Sandwiches	23
Slow Cooker BBQ Flat Iron Steak Sandwiches	24
Jenn's Catfish Sandwich Sauce	25
Focaccia Sandwich	26
Creamy Kiwi Sandwich	27
Hawaiian Sandwiches	28
Maple Sandwich Cookies	29
Hot Turkey Sandwiches	30
Egg Salad Sandwiches	31
Peanut Butter, Bacon and Honey Sandwich	32
Cheddar Sandwich Souffle	33
Festival-Style Grilled Italian Sausage Sandwiches	34
Awesome Grilled Cheese Sandwiches	35

Table Of Contents

Avocado and Orange Sandwich	36
Chickie Cheese Sandwiches	37
Mini Spam Sandwiches	38
Beef and Roasted Red Pepper Sandwiches	39
Broiled Vegetable Sandwiches	40
Poor Boy Sandwich	41
Tangy Pork Sandwiches	42
Jeremy's Philly Steak and Cheese Sandwich	43
California Grilled Veggie Sandwich	44
Doreen's Superbowl Sandwiches	45
Italian Beef Sandwiches	46
Barbecued Beef Sandwiches	47
Campbell's® Slow-Cooked Pulled Pork Sandwiches	48
Muffuletta Sandwich	49
Ham and Pineapple Fried Sandwiches	50
Sloppied Flank Steak Sandwiches	51
Pesto Shrimp Sandwich	52
Open-Faced Turkey Sandwiches	53
School Lunch Bagel Sandwich	54
Monte Cristo Sandwiches	55
Hamburger Salad Sandwiches	56
Chocolate Mint Sandwich Cookies	57
Supa-Dupa Egg Sandwich	58
Meaty Mexican Sandwiches	59
Bacon 'n' Egg Salad Sandwiches	60
Creamy Egg Salad Sandwiches	61
Peanut Butter & Jelly Pizza Sandwich	62
Cucumber Sandwiches I	63
Hot Chicken Sandwiches II	64
Poor Man's Sandwich	65
Dan's Favorite Chicken Sandwich	66
Apple Tuna Sandwiches	67
Grilled Chicken Mojito Sandwich	68
Mom's Shredded Elk Sandwiches	69
Chicken Parmesan Hero Sandwiches	70

Table Of Contents

Jamaican Turkey Sandwich	71
Divine Summertime Chicken Sandwich	72
Easy Valentine Sandwich Cookies	73
Fried Egg Sandwich	74
Vegetarian Chickpea Sandwich Filling	75
Grilled Cheese and Peanut Butter Sandwich	76
Party Cucumber Sandwiches	77
Beef Crostini Sandwiches	78
Pesto Grilled Cheese Sandwich	79
Grilled Roast Beef Sandwiches	80
Slow Cooker Italian Beef for Sandwiches	81
Barbeque Tempeh Sandwiches	82
Joanne's Super Hero Sandwich	83
Tuna Egg Sandwich	84
German-Style Beer Brat Sandwich	85
Nutty Shrimp Salad Sandwiches	86
Bacon Bean Sandwiches	87
Amazing Southwest Cilantro Lime Mango Grilled Chicken	88
Caramel Cream Sandwich Cookies	89
Chocolate-Mint Sandwich Cookies	90
Homemade Chocolate Sandwich Cookies	91
Monte Cristo Sandwich	92
Leftover Pancake Breakfast Sandwich	93
Kendra's Maid-Rite Sandwiches	94
Chocolate Sandwich Cookies I	95
Barbecued Pork Sandwiches	96
Chicken Caesar Salad Sandwich	97
Reuben Sandwich I	98
Italian Style Beef Sandwiches	99
Dilly Beef Sandwiches	100
Loosemeat Sandwiches I	101
Tangy Pork Sandwiches	102
Shredded Beef Sandwiches	103
Grilled Cheese Sandwich	104
Campbell's Pulled Pork Sandwiches	105

Table Of Contents

Dilly Chicken Sandwiches	106
Primanti-Style Sandwiches	107
Marinated Chicken Pita Sandwich	108
Champion Roast Beef Sandwiches	109
Grilled Hawaiian Chicken and Pineapple Sandwiches	110
Classic Cuban Midnight (Medianoche) Sandwich	111
Deviled Ham Broiled Sandwiches	112
Ultimate Roast Beef Blues Sandwich	113
Tempeh Sandwiches	114
Microwave Meatball Sandwich in Ten Minutes	115
Easy Ice Cream Sandwiches	116
Bologna Salad Sandwich Spread II	117
Soft Onion Sandwich Rolls	118
Carne Asada Steak Sandwich with Avocado Salad	119
Chicken, Artichoke Heart, and Parmesan Sandwiches	120
Slow Cooker Buffalo Chicken Sandwiches	121
Spicy Roast Beef Sandwiches	122
Seafood Sandwich	123
Roast Beef Sandwich Roll	124
Meatball Sub Sandwiches	125
Wildfire Pulled Pork Sandwiches	126
Curried Egg-white Salad Sandwich	127
Kansas Tomato Sandwich	128
Ice Cream Sandwich with Strawberries	129
BBQ Chicken Sandwiches	130
Fiesta Pork Sandwiches	131
Ham Pan Sandwiches	132
Barbecued Beef Sandwiches	133
Crunchy Ice Cream Sandwiches	134
Sweetheart Cookie Sandwiches	135
Scyros (Pita Sandwich)	136
Caprese Salad Topped Smoked Sausage Sandwich	137
Peanut Butter Cup Grilled Sandwich	138
Loosemeat Sandwiches III	139
Beefy Rice Salad Sandwiches	140

Table Of Contents

Sausage Sandwich with Sauteed Apple Slices	141
Chicken Salad Sandwiches	142
Cucumber Sandwiches III	143
Cucumber Sandwich	144
Reuben Sandwich II	145
Nutty Marmalade Sandwiches	146
Mock Ice Cream Sandwiches	147
Sirloin Sandwiches	148
Hearty Italian Sandwiches	149
Oatmeal Sandwich Cremes	150
Portobello Sandwiches	151
Awesome Asparagus Sandwich	152
Grilled Tofu Sandwich Filling	153
Easy Blueberries And Cream French Toast Sandwich with Orange	154
Italian Beef Sandwiches	155
Reuben Sandwich II	156
Cheddar, Baby Leek and Tomato Sandwich	157
WWII Spam and Egg Sandwich	158
Zucchini Picadillo Sandwich	159
French Dip Sandwiches	160
Cinnamon-Raisin Peanut Butter Sandwich	161
Ice Cream Sandwich	162
Luau Chicken Sandwiches	163
Campfire Breakfast Sandwich	164
Tropical Ice Cream Sandwiches	165
Grandma's Pork and Bean Sandwiches	166
Southwestern Whole Grain Egg Sandwich	167
Easy Ham and Cheese Appetizer Sandwiches	168
Ultimate Steak Sandwich	169
Mediterranean Made Rights (Loose Meat Sandwiches)	170
Toasted Caprese Sandwich	171
Toasted Strawberry-Cream Cheese Breakfast Sandwiches	172
Green Chili Chicken Sandwiches	173
Teriyaki Pulled Pork Sandwiches	174
Cuban-style Grilled Turkey Sandwich	175

Table Of Contents

Tuna Patty Sandwiches	176
Grilled Chicken Salad Sandwich	177
Make-Ahead Sandwiches	178
Fried Green Tomato Sandwich	179
Death by Cheese Sandwich	180
Hot Shredded Chicken Sandwiches	181
Hash Brown Sandwich	182
Soft Sandwich Buns	183
Grilled Peanut Butter and Jelly Sandwich	184
Blue Cheese, Bacon and Pear Brunch Sandwiches	185
Hot Turkey Salad Sandwiches	186
Easy French Dip Sandwiches	187
Grilled Camembert Sandwich	188
Baked Bean Sandwiches	189
Loosemeat Sandwiches II	190
Grilled Roasted Red Pepper and Ham Sandwich	191
Tropical Steak Sandwich	192
Tomato Soup and Grilled Cheese Sandwich	193
Slow Cooker Barbecue Goose Sandwich	194
Peanut Butter, Bacon and Apple Sandwiches	195
Grilled SPAM®, Tomato, Cheddar Cheese, and Sweet Onion	196
Fresh Veggie Bagel Sandwich	197
PDQ Hot Beef Sandwiches	198
Baked Chicken Sandwiches with Mushroom Sauce	199
Giant Sandwich	200
Grilled Cheese and Veggie Sandwich	201
Lorraine's Club Sandwich	202
Turkey-Curtido Sandwiches	203
Lemon-Marmalade Cookie Sandwiches	204
Cheese Frenchy Sandwiches	205
Finger Sandwich Butter Cookies	206
Giant Focaccia Sandwich	207
Queenie's Killer Tomato Bagel Sandwich	208
Honey-Mustard Chicken Sandwiches	209
French Dip Sandwiches	210

Table Of Contents

Hearty Ham Sandwiches	211
Spicy Ham and Grilled Cheese Sandwich	212
Gourmet Grilled Cheese Sandwiches	213
Odd Bagel Sandwiches	214
Mozzarella Meatball Sandwiches	215
Vegetarian Open Faced Sandwich	216
Savory Chicken Sandwiches	217
Simple Salmon and Spinach Sandwiches	218
Grilled Steak Sandwiches with Steak Sauce Mayonnaise and	219
Broiled Egg Salad Sandwiches	220
Sandwich Spread	221
Carrie's Garlic Pesto Tuna Salad Sandwiches	222
Barbecued Spam Sandwiches	223
Cheggy Salad Sandwiches	224
Pepper-Topped Beef Sandwiches	225
Roast Beef Sandwich Spread	226
Egg Sandwich	227
Italian Grilled Cheese Sandwiches	228
Peanut Butter and Honey Sandwich	229
Marty's Loosemeat Sandwich	230
Chicken Sandwich Casserole	231
Tangy Turkey and Swiss Sandwiches	232
Ricotta and Tomato Sandwich	233
The Earl's Sandwich	234
Bacon Jack Chicken Sandwich	235
Garden Chicken and Cheese Sandwich	236
Hot Ham 'n' Egg Sandwiches	237
Cranberry Lemon Sandwiches	238
Slow Cooker Barbequed Pork for Sandwiches	239
Icebox Sandwiches	240
Make-Ahead Baked Egg Sandwiches	241
Peanut Butter and Apple Sandwich	242
Grilled Hot Turkey Sandwiches	243
BBQ Pork Sandwiches	244
Grilled Mushroom Sandwich With Citrus Mayo	245

Table Of Contents

Amy's Triple Decker Turkey Bacon Sandwich	246
Miso Paste Ham Sandwich	247
Cajun Chicken Sandwiches	248
Baked Fish Sandwiches	249
Sausage Pepper Sandwiches	250
Shaker Pork Sandwiches	251
Nutty Tuna Sandwiches	252
Grilled Peanut Butter and Banana Sandwich	253
Toffee Sandwich Cookies	254
Griddle Style Philly Steak Sandwiches	255
Grilled Portobello with Basil Mayonnaise Sandwich	256
Elvis Sandwich	257
Tangy Barbecue Sandwiches	258
Open-Faced Broiled Roast Beef Sandwich	259
Taco Sandwich	260
Pepperidge Farm® Vegetable Sandwich Stacks	261
Mediterranean Tuna Salad Sandwich	262
Meatball Sandwich	263
Grilled Fish Sandwiches	264
Dawn's Easy Red Velvet Sandwich Cookies	265
Sweet Club Sandwich	266
Slamtastic Eggplant Sandwich	267
Bacon, Asparagus, and Cheese Sandwiches	268
Better Peanut Butter Sandwich	269
Uncle Bo's Hot Sandwiches	270
Cucumber Sandwiches	271
Kings Flat Iron Steak Sandwich	272
Tofu 'Fish' Fillet Sandwiches	273
Summer Sub Sandwich	274
Toasted Apple-Pecan Brie Sandwiches	275
Almond Spice Sandwich	276
Easy Chicken Parmesan Sandwich	277
Italian Turkey Sandwiches	278
Pepper Steak Sandwiches	279
Asparagus Sandwiches	280

Table Of Contents

Quick Chocolate Sandwich Cookies	281
Saint Paddy's Irish Sandwich	282
Grilled Apple and Swiss Cheese Sandwich	283
Crunchy Cheese Sandwiches	284
Grilled Portobello Sandwich with Roasted Red Pepper and	285
Pittsburgh Style Sandwich	286
Spicy Grilled Cheese Sandwich	287
Shredded Steak Sandwiches	288
Meaty Barbeque Sandwiches	289
Cucumber and Watercress Sandwich Appetizers	290
Reuben Sandwich I	291
Focaccia Chicken Sandwiches	292
Turkey Sandwiches with Cranberry Sauce	293
Tuna, Avocado and Bacon Sandwich	294
Curried Chicken Tea Sandwiches	295
Cuban Midnight Sandwich	296
Chocolate Sandwich Cookies II	297
Sensational Steak Sandwich	298
The Ultimate Apple Cinnamon Grilled Cheese Sandwich	299
BBQ Chicken Sandwiches	300
The Best Veggie Sandwich	301
Ham 'n' Brie Sandwiches	302
Basil, Tomato and Mozzarella Sandwich	303
Peanut Butter Sandwich Cookies	304
Sloppy Joe Sandwiches	305
Chocolate Almond Sandwich	306
Hot and Spicy Baguette Sandwiches	307
Monte Cristo Sandwiches	308
cKicken' Salad Sandwich	309
Twinkie „ Weiner Sandwich	310
Stroganoff Sandwich	311
Sweet Club Sandwich	312
Lime Sandwich Sugar Cookies	313
Turkey Avocado Sandwiches	314
Chocolate Pudding Sandwiches	315

Table Of Contents

Chicken and Red Bell Pepper Salad Sandwiches	316
Open-Faced Broiled Roast Beef Sandwich	317
Chocolate Oatmeal Sandwiches	318
Frozen Pineapple 'Ice Cream' Sandwich	319
Chicken Caesar Sandwiches	320
Cool Cucumber Sandwich	321
Philly Cheesesteak Sandwich with Garlic Mayo	322
French Toast and Spam Sandwiches	323
Spring Veggie Bagel Sandwich	324
Vegetarian Sandwich Spread	325
Grilled Salmon Sandwich with Dill Sauce	326
Raisin Finger Sandwiches	327
Mini Ham, Swiss, Rye Sandwiches with Cranberry Onion Relish	328
Slow Cooker Italian Moose Roast Sandwiches	329
Aunt Bev's Glorified Grilled Cheese Sandwich	330
Trail Mix Sandwiches	331
Barbecue Tofu Sandwiches	332
Hearty Meatball Sandwich	333
Mom's Sandwich Spread	334
Ukrainian Sandwiches	335
Picnic Chicken Salad Sandwiches	336
Graveyard Sandwich Tray	337
Berry Good Sandwich	338
Springtime Asparagus and Parmesan Sandwich	339
Mayo-Free Tuna Sandwich Filling	340
Tongue and Mustard Sandwiches	341
Super Crab Sandwich	342
Cucumber Sandwiches II	343
Grilled Tofu Sandwich	344
Toasted Waffle Ice Cream Sandwich	345
Darra's Famous Tuna Waldorf Salad Sandwich Filling	346
Honey Wheat Sandwich Rolls	347
Ice Cream Sandwiches	348
Fruity Peanut Butter Sandwich	349
Swanson ® Heart Healthy Chicken Sandwich	350

Table Of Contents

The Red Dwarf Sandwich	351
Baked Hot Dog Sandwiches	352
French Market Sandwiches	353
Italian Meatball Sandwich Casserole	354
Yuma Dip Sandwiches	355
Ignacio's Super Peanut Butter and Jelly Sandwich	356
Shredded Pork Sandwiches	357
Peanut Butter Sandwich Loaf	358
Barbecue Beef for Sandwiches	359
Drip Beef Sandwiches	360
Grilled Eggplant and Tomato Sandwiches with Romano-Black	361
Pan Fried Tilapia Sandwich	362
A Potato Salad Sandwich	363
Hot Jam Breakfast Sandwiches	364
Humpty-Dumpty Sandwich Loaf	365
Tuna Melt Sandwiches	366
Peanut Butter, Mayonnaise, and Lettuce Sandwich	367
Sweet Barbecue Sandwiches	368
Ham Pineapple Sandwiches	369
Deluxe Almond Butter Sandwiches	370
Grilled Pineapple Chicken Sandwiches	371
Monte Cristo Sandwich	372
Ting-Town Barbeque Beef Sandwich	373
Shredded Venison Sandwiches	374
Ice Cream Sandwich Dessert Bars	375
Peanut Butter Chocolate Sandwich Cookies	376
Chocolate Wafer Ice Cream Sandwiches	377
Hot Dog Sandwiches	378
Garden Tuna Sandwiches	379
Baked Ham Sandwiches	380
Eggplant and Pepper Parmesan Sandwiches	381
Open-Faced Sandwich Supreme	382
Sausage, Pepper, and Onion Sandwiches	383
Philly Steak Sandwich	384
Eggplant Sandwiches	385

Table Of Contents

Sticky Beef Sandwich	386
Fried Scrapple Sandwiches	387
Turkey and Provolone Sandwiches	388
Whole Wheat Chicken Salad Sandwiches	389
Oven SPAM® Sandwiches	390
Hot Portobello Mushroom Sandwich	391
Tomato Steak Sandwiches	392
Scrambled Eggs, Tomato, Mozzarella and Basil Sandwich	393
S'more Sandwiches	394
Most Excellent Sandwich	395
Easy Steak Sandwich	396
Summer Sub Sandwich	397
Grilled Mediterranean Vegetable Sandwich	398
Buffalo Chicken Wrap Sandwiches	399
Applesauce Sandwich	400
Hot Chicken Sandwiches I	401
Grilled Deli Sandwiches	402
Beef N Olive Sandwiches	403
Quick Pizza Sandwiches	404
Biscuit Breakfast Sandwiches	405
Egg and Cheese Waffle Sandwich	406
Chicken Salad Sandwiches	407
Frozen Chocolate Graham 'Ice Cream' Sandwiches	408
Smoked Mozzarella and Pesto Sandwich	409
Warm Greek Pita Sandwiches With Turkey and Cucumber-Yogurt	410
The Best BLT Sandwich	411
Tropical Sandwich	412
Olive-Cucumber Finger Sandwiches	413
Ham and Brie Sandwich	414
Peanut Butter and Jelly Sandwich Surprises	415
Bologna Salad Sandwich Spread I	416
Cornmeal Waffle Sandwiches	417
Broiled Sausage Sandwiches	418
Byrdhouse Easy Ginger Beef Sandwiches	419
Mama's Best Broiled Tomato Sandwich	420

Table Of Contents

Date-Filled Sandwich Cookies	421
Chicken Chutney Sandwiches with Curry	422
Christmas Sandwich Cremes	423
Spicy Pimento Cheese Sandwiches with Avocado and Bacon	424
Curried Egg Sandwiches	425
Waldorf Sandwiches	426
Grilled Peanut Butter Apple Sandwiches	427
Grilled Cheese, Cinnamon, and Apple Sandwich	428
Frosted Molasses Ginger Sandwich Cookies	429
Savory TMT Sandwich Filling	430
Spicy Hot Brat Sandwiches with Cool Creamy Salsa	431
Monster Ice Cream Sandwich	432
Tangy Sliced Pork Sandwiches	433
Veggie and Cilantro Hummus Sandwiches	434
Hot Curried Tuna Sandwiches	435
Grilled Cheese, Pickle and Vidalia Onion Sandwich	436
Applesauce Sandwiches	437
Vietnamese Sandwich	438
Slow Cooked Corned Beef for Sandwiches	439
Western Omelet Sandwich	440
Toasted Chicken Sandwiches	441
Great Pumpkin Sandwiches	442
Chicken Cordon Bleu-ish Grilled Sandwich	443
Turkey Bacon Avocado Sandwich	444
Eggy Doodle Sandwiches	445
Buffalo Chicken Sandwiches	446
Crunchy Fudge Sandwiches	447
Midwestern Pork Tenderloin Sandwich	448
Western Range Sandwiches	449
Sweet and Spicy Turkey Sandwich	450
Beef 'n' Olive Sandwiches	451
Lemon-Cream Sandwich Cookies	452
Sorbet Sandwiches	453
Monte Cristo Sandwich - the Real One	454
Dipped Sandwich Cookies	455

Table Of Contents

Waldorf Turkey Sandwiches	456
Grilled Leftover Ham and Pineapple Sandwiches	457
Green Eggs and Ham Breakfast Sandwich	458
Hawaiian Tuna Sandwich	459
Fresco's Best Italian Cheese Sandwich	460
Strawberry Sandwich Cookies	461
Special Ham and Cheese Sandwiches	462
Creamy Vegetable Sandwich Spread	463
Toasty Egg Sandwiches	464
Roasted Red Pepper and Cheese Sandwich	465
Baked Eggplant Sandwiches	466
Hot Ham and Cheese Sandwiches	467
Hearty Italian Sandwiches	468
Adrienne's Overnight Barbecued Beef Sandwiches	469
Cobb Sandwich	470
Chipotle Chicken Sandwiches	471
Grilled Green Apple and Gruyere Sandwich	472
Frozen Strawberry Cheesecake Sandwich Cookies	473
Marinated Beef Sandwiches	474
Mustard Wheat Rye Sandwich Bread	475
French Egg and Bacon Sandwich	476
Mom's Gourmet Grilled Cheese Sandwich	477
Club Sandwich Salad	478
PBM Sandwich	479
Mushroom Artichoke Sandwich	480
Summer Sandwich	481
BBQ Pork for Sandwiches	482
Turkey Sandwich with Spicy Avocado Spread	483
Fruit Preserve Sandwich Cookies	484
Scrambled Egg and Pepperoni Submarine Sandwich	485
Tofu Sandwich Spread	486
Crunchy Tuna Sandwiches	487
Barbecued Turkey Sandwiches	488
Warm Goat Cheese Sandwiches	489
Ultimate Chicken Sandwiches	490

Table Of Contents

Fruit n' Nut Sandwich	491
The Big Sandwich	492
Grilled Pizza Sandwiches	493
Grilled Maple Turkey Sandwich	494
Grilled Chicken Cordon Bleu Sandwiches	495
Avocado Ham Sandwiches	496
Italian Cucumber Sandwiches	497

Hot Buffalo Chicken, Bacon, and Cheese

Ingredients

6 slices bacon
1/2 cup mayonnaise
1/4 cup sour cream
2 tablespoons hot buffalo wing sauce
1 loaf Italian bread, cut in half lengthwise
3 cups shredded meat from a rotisserie chicken
8 slices pepperjack cheese
1/4 cup roasted red bell peppers, drained and sliced (optional)

Directions

Preheat an oven to 325 degrees F (165 degrees C).

Place the bacon in a large, deep skillet; cook over medium-high heat, turning occasionally, until evenly browned. Drain the bacon slices on a paper towel-lined plate.

Combine the mayonnaise, sour cream, and hot sauce in a small bowl. Spread both halves of the bread with the mayonnaise mixture. Place chicken on bottom half of bread; layer bacon and cheese on top of chicken. Fold the top half of the bread over the bottom, and wrap with foil.

Bake for 20 to 25 minutes. Add a layer of red pepper slices on top of the bacon and cheese, if desired. Cut into slices, and serve.

Basil Pesto Sunshine Sandwich

Ingredients

1 slice focaccia bread, cut in half horizontally
1 tablespoon mayonnaise
2 teaspoons basil pesto
2 tablespoons sun-dried tomato pesto
1/4 cup roasted red peppers
1/2 cup crumbled feta cheese
1/2 cup fresh basil leaves

Directions

In a small bowl, mix together mayonnaise and basil pesto; spread onto one half of bread. Spread other half with sun-dried tomato pesto. Arrange roasted red peppers on bottom piece. Cover with feta cheese, then fresh basil. Top with remaining slice of bread.

Harvey Ham Sandwiches

Ingredients

1 (6 pound) bone-in ham
1 (8 ounce) jar yellow mustard
1 pound brown sugar
24 dinner rolls, split

Directions

Place the ham in a large pot or slow cooker, and fill with enough water to cover. Bring to a boil, then reduce the heat to low, and simmer for 8 to 10 hours. Remove the meat from the water, and allow to cool. If it has cooked long enough, it will fall into pieces as you pick it up.

Pull the ham apart into shreds once it is cool enough to handle. It doesn't have to be tiny shreds. Place the shredded ham into a slow cooker. Stir in the mustard and brown sugar, cover, and set to Low. Cook just until heated. Serve on dinner rolls. We don't use any other sandwich toppings with it, but that is a personal choice.

World's Best Egg Salad Sandwich

Ingredients

8 hard-cooked eggs, peeled
3 tablespoons mayonnaise
1 tablespoon minced jalapeno
pepper
1/2 tablespoon honey mustard
1/2 teaspoon black pepper
1/2 teaspoon garlic powder
1 pinch salt (optional)
8 slices bread
24 leaves baby spinach
8 slices tomato

Directions

In a medium bowl, mash the hard-cooked eggs with a fork or pastry blender. Mix in mayonnaise, honey mustard, and jalapeno. Season with black pepper, garlic powder, and salt.

Spread egg mixture on four of the bread slices. Layer with baby spinach leaves and tomato slices, and top with remaining slices of bread.

Broiled SPAMB® and Cheese Open Face

Ingredients

3 slices bread
1 cup fully cooked luncheon meat
(such as SPAMB®), grated
1 cup shredded Cheddar cheese

Directions

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source.

Place the three slices of bread onto a baking sheet. Stir together the luncheon meat and Cheddar cheese in a bowl. Press the meat and cheese mixture on top of each slice of bread.

Broil in the preheated oven until the sandwiches are hot and the topping is beginning to brown on top, 3 to 5 minutes.

Frosted Sandwich Loaf

Ingredients

2 cups fully cooked ground ham
1/2 cup creamy salad dressing (e.g. Miracle Whip)
3 tablespoons sweet pickle relish
1 tablespoon grated onion

2 cups ground bologna
3 tablespoons sweet pickle relish
1/2 cup creamy salad dressing (e.g. Miracle Whip)

1 (8 ounce) package cream cheese, softened
1/3 cup finely chopped walnuts
3 tablespoons pimento-stuffed green olives, chopped
2 tablespoons milk

2 cups shredded Cheddar cheese
1 (8 ounce) package cream cheese, softened
3 tablespoons creamy salad dressing (e.g. Miracle Whip)
1/8 teaspoon onion salt
1/8 teaspoon garlic salt
1/8 teaspoon celery salt

2 (8 ounce) packages cream cheese, softened
3 tablespoons milk, or as needed
1 (1 pound) loaf white bread, sliced horizontally
4 medium sweet pickles, chopped
1 (2 ounce) bottle diced pimento, drained

Directions

In a small bowl, mix together the ground ham, 1/2 cup of salad dressing, 3 tablespoons of relish, and onion. Set aside in the refrigerator.

In another bowl, mix together the ground bologna, 3 tablespoons of relish, and 1/2 cup of salad dressing. Set aside in the refrigerator.

In a third bowl, stir together 1 package of cream cheese, walnuts, green olives, and 2 tablespoons of milk. Set aside in the refrigerator.

In a fourth bowl, mix together the Cheddar cheese, 1 package of cream cheese, 3 tablespoons of salad dressing, onion salt, garlic salt, and celery salt. Set aside in the refrigerator.

Spread the ham spread onto the bottom slice of bread, then top with another slice. Cover the next slice with bologna spread, and top with another slice. Spread the next slice with the nut spread, and then top with another slice of bread. Top this slice with the Cheddar cheese spread. Top with one more slice of the bread. Smooth the sides with a large spatula or knife, and refrigerate for about 30 minutes before 'frosting' to make it easier.

Mix together the 2 remaining packages of cream cheese, and enough milk to make it spreadable. Frost the sides of the loaf first, then the top. Decorate with sweet pickles and pimentos to your liking.

Awesome Turkey Sandwich

Ingredients

2 slices whole wheat bread,
toasted (optional)
1 tablespoon mayonnaise
2 teaspoons Dijon-style prepared
mustard
3 slices smoked turkey breast
2 tablespoons guacamole
1/2 cup mixed salad greens
1/4 cup bean sprouts
1/4 avocado - peeled, pitted and
sliced
3 ounces Colby-Monterey Jack
cheese, sliced
2 slices tomato

Directions

Spread mayonnaise on one slice of toast, then spread mustard on the other. Arrange the sliced turkey on one side. Spread guacamole over the turkey. Pile on the salad greens, bean sprouts, avocado and cheese. Finish with tomato slices, then place the remaining slice of toast on top.

Lemonade Ice Cream Sandwiches

Ingredients

1 1/2 cups reduced-fat vanilla ice cream, softened
1 3/4 teaspoons sugar-free lemonade soft drink mix
2 tablespoons water
1/2 cup reduced-fat whipped topping
16 graham cracker squares

Directions

Place the ice cream in a bowl. Dissolve lemonade mix in water; stir into ice cream. Fold in whipped topping. Freeze for 20 minutes or until mixture reaches desired consistency. Spread about 3 tablespoonfuls onto eight graham cracker squares; top with remaining crackers. Wrap individually in foil or plastic wrap. Freeze for at least 1 hour.

Ice Cream Sandwich Desserts

Ingredients

19 ice cream sandwiches
1 (12 ounce) container frozen
whipped topping, thawed
1 (12 ounce) jar hot fudge ice
cream topping
1 cup salted peanuts

Directions

Cut one ice cream sandwich in half. Place one whole and one half sandwich along a short side of an ungreased 13-in. x 9-in. x 2-in. pan. Arrange eight sandwiches in opposite direction in the pan. Spread with half of the whipped topping. Spoon fudge topping by teaspoonfuls onto whipped topping. Sprinkle with 1/2 cup peanuts. Repeat layers with remaining ice cream sandwiches, whipped topping and peanuts (pan will be full).

Cover and freeze for up to 2 months. Remove from the freezer 20 minutes before serving. Cut into squares.

Delicious Egg Salad for Sandwiches

Ingredients

8 eggs
1/2 cup mayonnaise
1 teaspoon prepared yellow mustard
1/4 cup chopped green onion
salt and pepper to taste
1/4 teaspoon paprika

Directions

Place egg in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

Place the chopped eggs in a bowl, and stir in the mayonnaise, mustard and green onion. Season with salt, pepper and paprika. Stir and serve on your favorite bread or crackers.

Barbecued Chicken Salad Sandwiches

Ingredients

1 1/2 pounds skinless, boneless chicken breast halves
1/2 cup barbecue sauce
1 cup mayonnaise
1/2 cup finely chopped onion
1/2 cup chopped celery
1/4 teaspoon salt
1/4 teaspoon crushed red pepper flakes
8 Kaiser rolls, split
8 tomato slices
8 lettuce leaves

Directions

Place the chicken in a large resealable plastic bag; add barbecue sauce. Seal the bag and turn to coat. Refrigerate overnight.

Grill chicken, covered, over medium-hot heat for 6-8 minutes on each side or until juices run clear. Cool; cover and refrigerate chicken until chilled.

Chop chicken; place in a bowl. Stir in the mayonnaise, onion, celery, salt and pepper flakes. Serve on rolls with tomato and lettuce.

Quick Tomato Sandwich

Ingredients

2 tablespoons ketchup
1 tablespoon mayonnaise
1/8 teaspoon salt
1/8 teaspoon hot pepper sauce
4 slices whole wheat bread
2 leaves lettuce
1 tomato, sliced

Directions

In a small bowl, combine ketchup, mayonnaise, salt, and hot pepper sauce. Mix well. Meanwhile, toast bread in toaster. Spread mixture on all 4 slices of toast; set aside.

Arrange lettuce leaves on the bread followed by 3 or 4 slices of tomato. Top with another piece of bread. Repeat with the other sandwich.

Sourdough Veggie Sandwiches

Ingredients

2 tablespoons mayonnaise
4 slices sourdough bread
1 cup shredded Cheddar cheese
2 small zucchini, halved
lengthwise
1 large tomato, thinly sliced
1/4 cup shredded carrot
1 tablespoon salted sunflower
kernels
2 tablespoons butter or margarine,
softened

Directions

Spread mayonnaise on one side of each slice of bread. On two slices, layer the cheese, zucchini, tomato, carrot and sunflower kernels. Top with remaining bread, mayonnaise side down. Spread butter over the outside of bread. In a large skillet, cook over medium heat until bread is lightly toasted and cheese is melted.

Chicken Sandwiches with Zang

Ingredients

4 skinless, boneless chicken breast halves
3 tablespoons Italian seasoning
3 tablespoons grill seasoning (such as Montreal Steak Seasoning)
1/2 cup barbeque sauce (such as Big Moe'sB®)

1 teaspoon butter
1 onion, thinly sliced
1 green bell pepper, sliced
4 mushrooms, sliced
4 hamburger buns, split and toasted
4 slices Swiss cheese

Directions

Preheat an outdoor or indoor grill for low heat, and lightly oil the grate.

Sprinkle the chicken breasts generously on all sides with the Italian and grill seasonings. Slowly cook on the preheated grill, turning every 10 minutes; brush the chicken with the barbeque sauce each time you turn it. Cook until the chicken is no longer pink in the center and the juices run clear. Once done, an instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).

While the chicken is cooking, melt the butter in a skillet over medium-low heat. Cook the onions, bell peppers, and mushrooms in the butter, stirring frequently until the vegetables are tender.

To make the sandwiches, place a chicken breast on each hamburger bun half. Spoon the pepper and onion mixture overtop, and top with a slice of Swiss cheese. Cover with the hamburger bun tops.

Egg Salad/Cucumber Sandwiches

Ingredients

3 hard-cooked eggs, chopped
1/2 cup chopped green pepper
1/4 cup mayonnaise
2 tablespoons chopped red onion
1/2 teaspoon lemon juice
1/8 teaspoon salt
1/8 teaspoon pepper
8 slices whole wheat bread
1 small cucumber, thinly sliced
4 lettuce leaves

Directions

In a small bowl, combine the eggs, green pepper, mayonnaise, onion, lemon juice, salt and pepper. Spread on four slices of bread. Top with cucumber and lettuce. Top with remaining bread.

E-A-G-L-E-S Swirl Sandwich

Ingredients

1 tablespoon vegetable oil
1/2 cup sliced onion
1/2 cup sliced fresh mushrooms
1 clove garlic, minced
1 (10 ounce) can refrigerated pizza crust dough
4 ounces thinly sliced American cheese
4 ounces thinly sliced deli roast beef
1 egg white
1 tablespoon water
1/8 teaspoon Italian seasoning

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Heat oil in a skillet over medium heat. When hot, add onion, mushrooms and garlic. Cook and stir until tender, about 5 minutes. Set aside to cool slightly.

On a lightly floured surface, roll out the pizza crust dough to a 12x9 inch rectangle. Cover with layers of vegetables, cheese and roast beef slices to within 1/2 inch of the edges. Starting at the longest side of the dough, roll across to the other side and pinch seam to seal. Place seam side down on a greased baking sheet. Whisk together the egg white and water with a fork and brush on top of the roll. Sprinkle Italian seasoning over the top of the roll.

Bake for 25 minutes in the preheated oven, or until golden brown. Let cool slightly, then slice and serve.

Gourmet Chicken Sandwich

Ingredients

4 skinless, boneless chicken breast halves - pounded to 1/4 inch thickness
ground black pepper to taste
1 tablespoon olive oil
1 teaspoon minced garlic
2 tablespoons mayonnaise
2 teaspoons prepared Dijon-style mustard
1 teaspoon chopped fresh rosemary
8 slices garlic and rosemary focaccia bread

Directions

Sprinkle pepper on one side of each chicken cutlet. Heat oil in a large skillet; brown garlic in oil, then add chicken, pepper-side-down. Saute chicken until cooked through and juices run clear, about 12 to 15 minutes.

In a small bowl combine the mayonnaise, mustard and rosemary. Mix together and spread mixture on 4 slices focaccia bread. Place 1 chicken cutlet on each of these slices, then top each with another bread slice.

Traditional Indiana Breaded Tenderloin Sandwich

Ingredients

4 (4 ounce) slices of pork tenderloin, cut across the grain

1 egg, beaten

2 tablespoons milk

1/4 teaspoon garlic powder

1/4 teaspoon onion powder

1/4 teaspoon seasoned salt

1/4 teaspoon dried marjoram

1/4 teaspoon dried oregano

1 teaspoon salt

1/4 teaspoon ground black pepper

1 1/2 cups bread crumbs

1/2 cup peanut oil for frying

4 Kaiser rolls, split

4 teaspoons mayonnaise, or as needed (optional)

4 teaspoons ketchup, or as needed (optional)

4 teaspoons prepared yellow mustard, or as needed (optional)

4 leaves lettuce (optional)

4 slices tomato (optional)

4 slices onion (optional)

4 slices pickle, for garnish (optional)

Directions

Place each slice of pork tenderloin between two pieces of sturdy plastic (such as a cut-up large plastic freezer bag), and flatten the cutlet until it's about 1/4 inch thick, and about 3 1/2 by 5 inches in size.

Beat the eggs and milk together in a shallow bowl, and whisk in the garlic powder, onion powder, seasoned salt, marjoram, oregano, salt, and pepper until the spices are well blended into the mixture. Place the bread crumbs in a shallow bowl.

Dip each flattened cutlet into the seasoned milk-egg mixture and then into the bread crumbs, thoroughly coating the cutlets with crumbs. Set the breaded cutlets aside on a piece of parchment or waxed paper; do not stack.

Heat the oil in a large skillet until the oil is shimmering. Gently lower the cutlets, one at a time, into the hot oil, and fry until golden brown on each side, about 8 minutes per cutlet. Drain the cutlets on paper towels.

Preheat oven broiler, and set the oven rack about 6 inches from the heat source.

Spread the Kaiser rolls open with the cut sides up, and broil until the rolls are toasted and hot, about 1 minute. Top each roll with a fried cutlet (hopefully the sides of the meat will hang out of the roll by at least an inch on each side); top each cutlet with choice of mayonnaise, ketchup, mustard, lettuce, tomato, onion, and a pickle slice, if desired.

Peanut Butter and Jelly Sandwich Cookies

Ingredients

1/2 cup SMUCKER'S® Natural Peanut Butter or JIF® Peanut Butter
1/3 cup unsalted butter
1/2 cup packed light brown sugar
1/4 cup honey
1 large egg
2 cups all-purpose flour
1/4 teaspoon salt
1 1/2 teaspoons baking powder
1 1/2 cups SMUCKER'S® Strawberry or Grape Jelly

Directions

Mix peanut butter, sugar, butter, honey and egg.

In a separate bowl, whisk together flour, salt and baking powder; add to the peanut butter mixture and mix well.

Divide the dough into 4 equal portions. Wrap each portion in plastic wrap or waxed paper and refrigerate 2 hours or overnight.

Remove portions from refrigerator and place each portion between 2 sheets of plastic wrap or waxed paper. Roll each portion into a 'sheet' about 1/8-inch thick. (Refrigerate dough again if it becomes too soft to handle).

Preheat oven to 350 degrees. Using a drinking glass or cookie cutter, cut dough into circles. Using a smaller drinking glass or cookie cutter, cut smaller circles or 'windows' in half the circles. Transfer cookies to non-stick baking sheet, leaving 1/2 inch between them.

Bake all cookies 5 to 6 minutes or until they're just starting to brown. Using a spatula, transfer the cookies to a cooling rack. When cookies have cooled, spread jelly on the plain cookie and top with the "window" cookies.

Ho-Ho-Ho Sandwiches

Ingredients

1/2 cup mayonnaise
2 tablespoons chopped ripe olives
1 tablespoon spicy brown
mustard or horseradish mustard
8 slices white bread
1/4 pound thinly sliced deli ham
4 slices provolone cheese
1/4 pound thinly sliced deli salami
4 slices mozzarella cheese

Directions

In a small bowl, combine the mayonnaise, olives and mustard. Spread about 1 tablespoon over each slice of bread. Layer ham, provolone cheese, salami and mozzarella cheese on four slices of bread; top with remaining bread. Serve immediately.

Grilled Salmon Sandwiches

Ingredients

8 ounces red or pink salmon, well drained
1/3 cup finely chopped celery
2 tablespoons sweet pickle relish, well drained
1/8 teaspoon ground pepper
1/4 cup mayonnaise
8 slices white or Italian bread
1 egg, beaten
2/3 cup milk

Directions

In a small bowl, combine first five ingredients. Divide and spread over 4 slices of bread. Top with remaining bread slices and dip each sandwich into combine egg and milk mixture. Brown on a well-greased griddle or skillet on both sides. Serve immediately.

Ultimate Grilled Cheese Sandwich

Ingredients

1/4 cup finely chopped Granny Smith apple
1 tablespoon finely chopped pecans
1 tablespoon creamy salad dressing (such as Miracle Whip®)
1 tablespoon sour cream

8 slices Colby cheese
8 slices sourdough bread
4 thick slices ham
1/4 cup margarine

Directions

Stir together the apple, pecans, salad dressing, and sour cream; set aside. Place a slice of Colby cheese onto 4 of the bread slices, then add the ham, followed by the remaining slice of cheese and bread. Spread the margarine on the outside of the sandwiches.

Place the sandwiches into a large skillet and cook over medium-high heat until the bread is golden brown on both sides and the cheese has melted, about 3 minutes per side. Spread the apple mixture into the middle of each sandwich before serving.

Souperburger Sandwiches

Ingredients

1 pound ground beef
1 medium onion, chopped
1 (10.75 ounce) can Campbell's®
Condensed Tomato Soup
1 tablespoon prepared mustard
1/8 teaspoon ground black
pepper
6 Pepperidge Farm® Farmhouse
Premium White Rolls with Sesame
Seeds

Directions

Cook the beef and onion in a 10-inch skillet over medium-high heat until the beef is well browned, stirring often. Pour off any fat.

Stir the soup, mustard and black pepper in the skillet and cook until the mixture is hot and bubbling. Divide the beef mixture among the rolls.

Slow Cooker BBQ Flat Iron Steak Sandwiches

Ingredients

1/2 cup ketchup
1/2 cup Italian dressing
2 tablespoons soy sauce
1 tablespoon molasses
2 pounds flat iron steak, cubed
1 tablespoon dried chopped onion
4 hoagie rolls, split lengthwise and toasted
1 cup prepared coleslaw (optional)

Directions

Mix the ketchup, Italian dressing, soy sauce, and molasses in a small bowl. Place the steak in slow cooker, sprinkle with onions, and pour the ketchup mixture over the steak.

Turn the slow cooker to High and cook for 1 hour. Reduce the heat to Low and continue cooking until the meat is tender, about 4 hours. Serve on hoagie buns and top with 1/4 cup coleslaw, if desired, for a southern bbq flavor.

Jenn's Catfish Sandwich Sauce

Ingredients

2 cups mayonnaise
1/2 cup prepared brown mustard
2 teaspoons dill pickle juice
2 teaspoons ketchup
2 teaspoons Worcestershire sauce
1 canned chipotle pepper
1 teaspoon adobo sauce from
canned chipotle peppers
2 cloves garlic, peeled
1/4 cup fresh parsley

Directions

In a food processor, combine the mayonnaise, mustard, pickle juice, ketchup, Worcestershire sauce, chipotle pepper, adobo sauce, garlic and parsley until smooth.

Focaccia Sandwich

Ingredients

1 (1 pound) loaf focaccia bread
1/2 cup chive-and-onion cream
cheese spread or spinach dip
2 tablespoons Dijon mustard
8 ounces thinly sliced deli smoked
turkey
4 slices Swiss cheese
1 medium tomato, thinly sliced

Directions

Cut bread in half horizontally. Spread 1/4 cup spinach dip on each half; spread with mustard. Layer the turkey, cheese and tomato on bottom half; replace top half. Cut into wedges.

Creamy Kiwi Sandwich

Ingredients

1 (8 ounce) package Neufchatel cheese
2 teaspoons lemon zest, finely chopped
2 tablespoons honey, or to taste
1 cup chopped kiwi fruit
16 slices whole wheat bread

Directions

In a small bowl, mix together Neufchatel cheese, lemon zest, and honey. Refrigerate for 1 day to allow the flavors to develop.

Spread about 2 tablespoons of the sweetened Neufchatel cheese over one side of a slice of bread. Top with about 2 tablespoons of chopped kiwi fruit, and another slice of bread. Repeat with remaining ingredients to make 8 sandwiches in all.

Hawaiian Sandwiches

Ingredients

16 slices bacon
8 slices toasted white bread
1 (20 ounce) can sliced pineapple,
drained
8 slices Cheddar cheese

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside.

Place 8 slices of toast on a baking sheet. Place a slice of pineapple, two slices of bacon and a slice of cheese on each. Broil until cheese is melted. Serve hot.

Maple Sandwich Cookies

Ingredients

1 cup butter or margarine,
softened
3/4 cup packed brown sugar
1 egg yolk
2 cups all-purpose flour
sugar

FILLING:

1 1/4 cups confectioners' sugar
2 tablespoons milk
2 tablespoons butter or margarine,
softened
1/2 teaspoon maple flavoring

Directions

In a mixing bowl, cream butter and brown sugar. Beat in the egg yolk and flour; mix well. Shape into 1-in. balls. Dip the tops in sugar. Place sugar side up 2 in. apart on ungreased baking sheets. Flatten with a fork. Bake at 325 degrees F for 10-12 minutes or until golden brown. Remove to wire racks to cool. Combine filling ingredients in a small mixing bowl; beat until smooth. Spread on the bottom of half of the cookies; top with remaining cookies.

Hot Turkey Sandwiches

Ingredients

2 cups cubed cooked turkey
1 celery rib, chopped
1/3 cup mayonnaise
1 cup cubed process American
cheese
salt and pepper to taste
6 hamburger buns, split

Directions

In a greased 1-1/2-qt. baking dish, combine the turkey, celery, mayonnaise, cheese, salt and pepper; stir well. Cover and bake at 450° for 35-40 minutes or until celery is tender, stirring occasionally. Toast the buns if desired.

Egg Salad Sandwiches

Ingredients

8 hard-cooked eggs, diced
1 cup mayonnaise
1/4 cup dried onion flakes
1/2 teaspoon salt
1 teaspoon mustard powder
1/4 teaspoon garlic powder
1/4 teaspoon black pepper
1 teaspoon dill weed
8 slices white bread

Directions

In a bowl, gently mix the eggs, mayonnaise, onion flakes, salt, mustard powder, garlic powder, pepper, and dill. Cover, and refrigerate 8 hours, or overnight. To serve, spread equal amounts on 4 slices bread; top with remaining bread slices to make sandwiches.

Peanut Butter, Bacon and Honey Sandwich

Ingredients

2 slices applewood smoked
bacon
2 slices whole wheat bread
2 tablespoons peanut butter
1 tablespoon honey

Directions

Place the bacon in a skillet, and cook over medium-high heat, turning occasionally, until evenly browned and crisp, about 10 minutes. Drain the bacon slices on a paper towel-lined plate.

Toast the slices of whole wheat bread in a toaster, and spread a toasted slice with peanut butter and honey. Place the bacon on the honey, top with the remaining toasted bread slice, and serve.

Cheddar Sandwich Souffle

Ingredients

3 egg yolks
1/2 teaspoon salt
1/2 teaspoon ground dry mustard
freshly ground black pepper to taste
ground cayenne pepper to taste
1 cup shredded Cheddar cheese
1 egg white
6 slices whole wheat bread
2 tablespoons butter, softened

Directions

Preheat broiler. Separate eggs and beat yolks lightly. Add salt, mustard, black pepper, and cayenne pepper, and beat until thick and pale color. Stir in Cheddar cheese. In a separate bowl, beat egg whites until soft peaks form; fold into cheese mixture.

Arrange bread slices on baking sheet and toast one side in broiler. Remove from broiler, turn bread slices, and butter untoasted side. Arrange bread slices close together on baking sheet. Spoon the egg-cheese mixture evenly over bread slices.

Bake 10 to 12 minutes in 350 degrees, or until puffed and golden. Serve immediately.

Festival-Style Grilled Italian Sausage Sandwiches

Ingredients

4 (4 ounce) links hot Italian sausage
1 red bell pepper, halved and seeded
1 small onion, peeled and cut in half crosswise
2 teaspoons olive oil
salt and pepper to taste
1 tablespoon olive oil
4 (6 inch) sandwich rolls, split and toasted

Directions

Preheat an outdoor grill for medium heat. Lightly oil grate, and set 4 inches from the heat.

Pierce the sausages in a few places with a fork, and set aside. Slice off the bottoms of the onion halves so they will sit flat on the grill. Brush the bell pepper and onion halves with 2 teaspoons of olive oil.

Place the sausages, onions, and peppers on the preheated grill. Cook and turn the sausages until well browned and juices run clear. Cook vegetables until tender and peppers are slightly charred. Remove vegetables and sausages from the grill.

Place the peppers in a paper bag, close, and cool slightly. Remove and discard the charred skin from the peppers; slice peppers into strips. Slice the onion halves. Place salt and pepper to taste, and 1 tablespoon olive oil in a bowl. Add the peppers and onions, and toss until evenly coated. To serve, place sausages in sandwich rolls, and top with the pepper and onion mixture.

Awesome Grilled Cheese Sandwiches

Ingredients

18 slices bread
4 tablespoons butter
9 slices Cheddar cheese

Directions

Preheat oven to 450 degrees F (230 degrees C).

Butter one side of 9 slices of bread, and place butter-side down on a baking sheet. Arrange cheese on each slice of bread. Spread butter on 9 remaining slices of bread, and place them buttered-side up on top of the cheese.

Bake in preheated oven for 6 to 8 minutes. Flip the sandwiches, and bake an additional 6 to 8 minutes, or until golden brown.

Avocado and Orange Sandwich

Ingredients

8 (1 ounce) slices whole-wheat bread
1 large navel orange, peeled and cut into 1/4-inch thick slices
2 large avocados - peeled, pitted, and sliced
1 (5 ounce) package alfalfa sprouts
2 teaspoons balsamic vinaigrette

Directions

Arrange four of the bread slices on a flat surface; top each slice with two slices of orange, even amounts of avocado slices, and even amounts of sprouts. Sprinkle each sandwich with 1/2 teaspoon of balsamic vinaigrette. Top each with remaining bread slices and serve.

Chickie Cheese Sandwiches

Ingredients

8 slices bread
4 teaspoons prepared mustard
8 slices fully cooked ham
8 slices mozzarella cheese
1/2 cup finely shredded Cheddar cheese
4 pitted ripe olives

Directions

Place bread on an ungreased baking sheet. Spread each slice with mustard; top with ham. Using a 3-1/2-in. egg-shaped cutter, cut mozzarella cheese into egg shapes (discard trimmings or save for another use). Using a sharp knife, cut zigzags in the middle of each egg shape. Place on ham, leaving 1 in. of space between the two pieces.

For each chick, sprinkle cheddar cheese between the two egg pieces. Broil 4 in. from the heat for 2-3 minutes or until the cheese is melted. Cut olives into eight triangles for beaks and 16 small pieces for eyes. Arrange on chicks.

Mini Spam Sandwiches

Ingredients

10 slices white bread, lightly
toasted
1/2 cup creamy salad dressing, e.
g. Miracle Whip
1 (12 ounce) container Spam,
sliced into 1/4 inch thick slices
10 slices Cheddar cheese
10 thin pineapple slices

Directions

Spread a thin layer of salad dressing on one side of each slice of bread. Place two slices of Spam side by side on 5 of the slices of bread. They should cover the slices perfectly. Place two slices of cheese over each layer of Spam, so that they cover the whole slice of bread. Place slices of pineapple over the cheese, trimming square to fit the sandwiches. Top with remaining slices of bread with the salad dressing on the inside. Trim the crusts if desired, and cut each sandwich into 4 equal squares.

Beef and Roasted Red Pepper Sandwiches

Ingredients

1 (1 ounce) packet dry au jus mix
1 pound thinly sliced roast beef
garlic powder to taste
salt and pepper to taste
1 (12 ounce) jar roasted red bell peppers, drained and sliced
8 ounces sliced extra sharp provolone cheese
4 torpedo rolls, split

Directions

Preheat your oven's broiler. Prepare the au jus mix according to package directions. Add the sliced roast beef, and simmer until heated through.

Slice the rolls open, and place sliced side up on a baking sheet. Divide the beef between the rolls evenly, placing a portion on each slice of roll. Season with salt, pepper, and garlic powder. Top with a single layer of roasted red peppers, then cover with slices of provolone cheese.

Place under the broiler, about 6 inches from the heat source. Broil until the cheese melts, and the edges of the rolls are lightly toasted. Place roll halves together to make sandwiches.

Pour leftover au jus into small cups for each person - I like to use custard cups. Serve with sandwiches for dipping.

Broiled Vegetable Sandwiches

Ingredients

2 medium tomatoes, chopped
1 large onion, chopped
1 red bell pepper, chopped
1 green bell pepper, chopped
2 teaspoons olive oil
6 slices white American cheese
6 slices white bread

Directions

Preheat the oven's broiler. In a medium bowl, toss together the tomatoes, onion, red bell pepper, and green bell pepper.

Place the slices of bread on a baking sheet, and place under the broiler. Broil for about 2 minutes, just until lightly toasted. Remove from the oven, and turn the bread untoasted side up. Place a handful of the vegetable mixture on top of each slice. Drizzle with a bit of olive oil, then top with a slice of cheese.

Return the bread slices to the broiler, and cook until the cheese is melted. Serve immediately.

Poor Boy Sandwich

Ingredients

1 French or submarine roll
1 tablespoon butter or margarine,
softened
1/4 teaspoon celery seed
1 (6 ounce) can tuna, drained and
flaked
1/4 cup chopped celery
1/4 cup chopped fresh parsley
3 tablespoons mayonnaise
1 tablespoon horseradish
1/2 teaspoon grated lemon peel
1/8 teaspoon pepper

Directions

Cut a thin slice off top of roll; set aside. Hollow out center, reserving 1/2 cup of bread and leaving a 1/4-in. shell. Combine butter and celery seed; spread over inside of roll and on cut surface of top. Combine remaining ingredients and reserved bread; spoon into roll. Replace top.

Tangy Pork Sandwiches

Ingredients

1/4 cup butter or margarine
1/4 cup Worcestershire sauce
2 tablespoons lemon juice
2 tablespoons sugar
1/4 teaspoon paprika
1/8 teaspoon salt
1/8 teaspoon cayenne pepper
1/2 pound thinly sliced fully
cooked pork
4 hamburger buns, split

Directions

In a saucepan, combine the first seven ingredients. Bring to a boil, stirring frequently. Add the pork; simmer just until heated through, stirring frequently. Divide meat among buns; top each with 1 tablespoon sauce. Serve with the remaining sauce.

Jeremy's Philly Steak and Cheese Sandwich

Ingredients

1 teaspoon butter
1/2 white onion, sliced
1/2 red onion, sliced
8 fresh mushrooms, sliced
1 clove garlic, minced
6 ounces beef sirloin, thinly sliced
3/4 cup cream cheese, softened
1 teaspoon Worcestershire sauce
salt and pepper to taste
1 French baguette, cut in half lengthwise
1/2 cup shredded Swiss cheese

Directions

Melt butter in a large skillet over medium-high heat. Saute the white and red onions, mushrooms, and garlic until tender. Remove from the pan, and set aside.

Place the sliced beef in the pan, and fry until no longer pink, about 5 minutes. Reduce heat to low, and stir in the cream cheese and Worcestershire sauce, cooking and stirring until the beef is well coated. Season with salt and pepper to taste.

Meanwhile, preheat your oven's broiler.

Place beef mixture onto bottom half of the baguette, then cover the beef with the onion mixture. Place Swiss cheese over the onion mixture. Place open sandwich under a hot broiler until the cheese is melted. Place top of baguette onto the toppings, and serve.

California Grilled Veggie Sandwich

Ingredients

1/4 cup mayonnaise
3 cloves garlic, minced
1 tablespoon lemon juice
1/8 cup olive oil
1 cup sliced red bell peppers
1 small zucchini, sliced
1 red onion, sliced
1 small yellow squash, sliced
2 (4-x6-inch) focaccia bread pieces, split horizontally
1/2 cup crumbled feta cheese

Directions

In a bowl, mix the mayonnaise, minced garlic, and lemon juice. Set aside in the refrigerator.

Preheat the grill for high heat.

Brush vegetables with olive oil on each side. Brush grate with oil. Place bell peppers and zucchini closest to the middle of the grill, and set onion and squash pieces around them. Cook for about 3 minutes, turn, and cook for another 3 minutes. The peppers may take a bit longer. Remove from grill, and set aside.

Spread some of the mayonnaise mixture on the cut sides of the bread, and sprinkle each one with feta cheese. Place on the grill cheese side up, and cover with lid for 2 to 3 minutes. This will warm the bread, and slightly melt the cheese. Watch carefully so the bottoms don't burn. Remove from grill, and layer with the vegetables. Enjoy as open faced grilled sandwiches.

Doreen's Superbowl Sandwiches

Ingredients

1 1/2 pounds ground beef
1 cup chopped onion
2 cups shredded cabbage
1/4 cup chopped fresh parsley
1/2 teaspoon salt
1/2 teaspoon pepper
2 teaspoons finely chopped fresh garlic
1 pinch crushed red pepper
1/2 cup ketchup
2 cups shredded sharp Cheddar cheese
2 (1 pound) loaves frozen bread dough, thawed
1 egg
1 tablespoon milk
coarse salt and cracked black pepper

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a skillet over medium-high heat, brown ground beef, and drain excess fat. Reduce heat to medium, and stir in onions, cabbage, parsley, garlic, red pepper, salt and black pepper. Cook until cabbage has wilted. Remove from heat, and stir in Cheddar cheese and ketchup.

Divide each loaf of thawed bread dough into four equal pieces. On a lightly floured surface, roll each piece into a 6 inch circle. Place about 1/2 cup of the beef mixture onto the center of each one. Carefully pinch together the edges to seal. Place buns seam side down on a lightly greased or nonstick cookie sheet. Whisk together egg and milk with a fork. Brush the tops of the buns with the egg mixture and sprinkle with coarse salt and cracked black pepper.

Bake for 25 to 30 minutes in the preheated oven, until nicely browned. Serve hot with condiments of choice.

Italian Beef Sandwiches

Ingredients

1 (14.5 ounce) can beef broth
2 garlic cloves, minced
1 teaspoon dried oregano
1/8 teaspoon pepper
1 medium green bell pepper,
thinly sliced into rings
1 pound thinly sliced deli roast
beef
6 hoagie or submarine sandwich
buns, split

Directions

In a skillet, bring the broth, garlic, oregano and pepper to a boil. Add green pepper. Reduce heat; simmer, uncovered, until tender, about 5 minutes. Remove green pepper with a slotted spoon; keep warm.

Return broth to a boil. Add roast beef; cover and remove from the heat. Let stand for 2 minutes or until heated through. Place beef and green pepper on buns; serve with broth for dipping.

Barbecued Beef Sandwiches

Ingredients

3 pounds beef chuck
2 onions, chopped
1 (28 ounce) can diced tomatoes
with juice
1/2 cup distilled white vinegar
1/2 cup water
3 tablespoons sugar
1/3 (10 fluid ounce) bottle
Worcestershire sauce
salt and pepper to taste

Directions

Place roast in a Dutch oven, and sprinkle with chopped onions. Cover with tomatoes, water, sugar and Worcestershire sauce. Season with salt and pepper.

Cook over medium heat with lid slightly ajar for 3 hours.

Remove meat, and shred with 2 forks. Discard bones, fat and gristle. place shredded meat back into sauce, and cook until liquid is reduced, 15 to 20 minutes.

Campbell's® Slow-Cooked Pulled Pork

Ingredients

1 tablespoon vegetable oil
3 1/2 pounds boneless pork
shoulder roast, netted or tied
1 (10.5 ounce) can Campbell's®
Condensed French Onion Soup
1 cup ketchup
1/4 cup cider vinegar
3 tablespoons packed brown
sugar
12 round sandwich rolls or
hamburger rolls, split

Directions

Heat the oil in a 10-inch skillet over medium-high heat. Add the pork and cook until it's well browned on all sides.

Stir the soup, ketchup, vinegar and brown sugar in a 5-quart slow cooker. Add the pork and turn to coat.

Cover and cook on LOW for 8 to 9 hours* or until the pork is fork-tender.

Remove the pork from the cooker to a cutting board and let stand for 10 minutes. Using 2 forks, shred the pork. Return the pork to the cooker.

Divide the pork and sauce mixture among the rolls.

Muffuletta Sandwich

Ingredients

1 (1 pound) loaf fresh Italian bread
1/3 cup olive oil
1/3 cup grated Parmesan cheese
1 tablespoon dried basil
1 tablespoon dried oregano
8 oil-cured black olives, pitted and chopped
8 pitted green olives, chopped
1/4 pound thinly sliced salami
1/4 pound thinly sliced ham
1/2 pound provolone cheese, sliced
1/4 pound mozzarella cheese, sliced

Directions

Slice bread in half lengthwise. Drizzle olive oil on both sides. Sprinkle both sides with Parmesan cheese, basil, and oregano.

On the bottom half, layer chopped black olives and chopped green olives, then the salami, ham, provolone, and mozzarella. Cover with top layer, and cut into 4 servings.

Ham and Pineapple Fried Sandwiches

Ingredients

4 slices cooked ham
4 slices sourdough bread
2 tablespoons cream cheese,
softened
1/4 cup drained crushed
pineapple
2 slices provolone or Swiss
cheese
2 eggs
1/2 cup milk
2 tablespoons white sugar
1 teaspoon butter
1 tablespoon vegetable oil

Directions

Spread cream cheese on two slices of bread. Layer 2 slices of ham, 2 tablespoons of pineapple, and one slice of cheese over the cream cheese. Then top each sandwich with one more slice of bread. Cut off crusts.

In a shallow bowl, whisk together eggs, milk and sugar. Briefly dip both sides of sandwiches in egg mixture.

Heat butter and oil in a large skillet over medium heat. Place sandwiches in skillet, and fry on each side until golden brown and cheese is melted, about 5 minutes per side. Drain on paper towels and cool for 3 minutes before serving.

Sloppied Flank Steak Sandwiches

Ingredients

1 1/2 pounds beef flank steak
1 tablespoon steak seasoning
(such as Montreal Steak
Seasoning®)
1 tablespoon olive oil
1/4 cup brown sugar
1 small onion, chopped
1 small red bell pepper, chopped
1 tablespoon apple cider vinegar
1 tablespoon Worcestershire
sauce
2 cups tomato sauce
2 tablespoons tomato paste
6 hamburger buns, split and
toasted

Directions

Sprinkle the beef flank steak with steak seasoning on both sides. Heat olive oil in a skillet over medium heat until the oil shimmers, and place the flank steak into the hot oil. Quickly brown the steak on both sides, about 5 minutes per side. Set the beef aside.

Stir brown sugar, onion, red bell pepper, apple cider vinegar, Worcestershire sauce, tomato sauce, and tomato paste together in a slow cooker until the brown sugar dissolves. Place the flank steak into the slow cooker, immersing it in the sauce. Set the cooker on High and cook 4 hours, or set on Low and cook 8 hours.

To serve, shred the meat with 2 forks, or remove the meat, chop, and return to the sauce. Toast buns, and serve the sloppy steak on the toasted buns.

Pesto Shrimp Sandwich

Ingredients

1 (16 inch) French baguette
1 tablespoon softened butter,
divided
4 romaine lettuce leaves
1 pound cooked salad shrimp
6 tablespoons prepared pesto
sauce

Directions

Preheat an oven to 200 degrees F (95 degrees C).

Cut the baguette in 4 equal pieces, and place in the oven to warm.

Mix the cooked shrimp and pesto sauce together in a bowl.

To assemble the sandwiches, cut each piece of warmed bread in half and spread the cut sides with butter. Fill each sandwich with one lettuce leaf and equal amounts shrimp and pesto to serve.

Open-Faced Turkey Sandwiches

Ingredients

1/3 cup chopped onion
2 garlic cloves, minced
1 teaspoon Italian seasoning
1 tablespoon olive or vegetable oil
1/4 cup minced fresh parsley
1 tablespoon lemon juice
1 tablespoon Worcestershire sauce
Dash pepper
4 sandwich rolls, split
1 pound thinly sliced deli turkey
1 cup shredded mozzarella cheese

Directions

In a skillet, saute the onion, garlic and Italian seasoning in oil. Add parsley, lemon juice, Worcestershire sauce and pepper; spread on cut sides of rolls. Top with turkey; sprinkle with cheese. Bake at 350 degrees F for 8-10 minutes or until heated through.

School Lunch Bagel Sandwich

Ingredients

1 tablespoon herb and garlic
flavored cream cheese
1 multigrain bagel, split and
toasted
2 thin slices Cheddar cheese
2 slices dill pickle
1/4 cup shredded carrot
1 leaf lettuce

Directions

Spread the cream cheese on the toasted bagel. Layer the Cheddar cheese, pickle slices, carrot, and lettuce onto one half of the bagel, then top with the remaining bagel half. Cut the sandwich in half and wrap with plastic wrap or aluminum foil. Place the sandwich in a lunch bag with an ice pack.

Monte Cristo Sandwiches

Ingredients

8 slices sourdough bread
2 tablespoons honey mustard
1/2 pound sliced deli ham
1 1/2 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese
2 eggs, beaten
1/4 cup milk
1/8 teaspoon freshly ground nutmeg
1 tablespoon butter

Directions

Spread one side of 4 bread slices with mustard. Top remaining 4 slices with ham. Combine mozzarella and Parmesan cheeses and mix together; sprinkle mixture evenly over ham and close sandwiches, mustard side down.

In a shallow dish or bowl combine the eggs, milk and nutmeg and mix well. Melt butter in a large skillet or on a griddle over medium heat. Dip each sandwich in egg mixture, turning to coat. Let excess egg mixture drip into dish or bowl, and place sandwiches in hot skillet. Cook until golden brown and cheese is melted.

Hamburger Salad Sandwiches

Ingredients

1 pound ground beef
1 medium onion, chopped
1 garlic clove, minced
1 medium tomato, chopped
1/2 cup mayonnaise
1/3 cup chopped dill pickle
2 tablespoons prepared mustard
1/2 teaspoon salt
1/2 teaspoon pepper
6 hamburger buns, split
Lettuce Leaves

Directions

In a skillet, cook beef, onion and garlic until meat is browned; drain. Cool. Add the next six ingredients. Spoon about 1/2 cup onto each bun; top with lettuce.

Chocolate Mint Sandwich Cookies

Ingredients

6 tablespoons butter
1 1/2 cups packed brown sugar
2 tablespoons water
2 cups semisweet chocolate chips
2 eggs
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 1/2 teaspoons baking soda
1 teaspoon salt
Filling:
2 1/2 cups confectioners' sugar
1/4 cup butter
3 tablespoons milk
1/2 teaspoon peppermint extract
3 drops green food coloring
Dash salt

Directions

In a saucepan, combine the butter, brown sugar, water and chocolate chips. Cook and stir over low heat until chips are melted. Cool. Beat in eggs and vanilla. Combine the flour, baking soda and salt; gradually add to the chocolate mixture.

Drop by rounded teaspoonfuls 2 in. apart on to ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until firm. Remove to wire racks to cool.

In a large mixing bowl, combine filling ingredients until smooth. Spread on the bottom of half of the cookies; top with remaining cookies.

Supa-Dupa Egg Sandwich

Ingredients

1/4 pound extra lean ground beef
2 (1 ounce) slices bread
ketchup
mayonnaise
1 egg
2 slices mozzarella cheese
2 slices ham
1 slice fresh tomato

Directions

Place a frying pan over medium heat. Form the ground beef into a patty and cook to desired doneness. Fry egg in a small, lightly oiled pan over medium heat. Flip the egg over and cover with cheese. Cook until the yolk has hardened and the cheese has melted.

Spread ketchup and mayonnaise onto the bread slices . Place the egg on one of the slices of bread. Heat the ham in the pan, and place on top of the egg. Top with hamburger and tomato slices. Place the other slice of bread on top, and slice in half.

Meaty Mexican Sandwiches

Ingredients

1/2 pound ground pork
1/2 pound ground beef
1 small onion, chopped
1 garlic clove, minced
3/4 cup ketchup
1/2 cup raisins
1 teaspoon red wine vinegar
1/2 teaspoon ground cinnamon
1/2 teaspoon chili powder
1/2 teaspoon salt
1/4 teaspoon pepper
1/8 teaspoon ground cumin
1 pinch ground cloves
1/2 cup slivered almonds, toasted
6 hard rolls, split
1 1/2 cups shredded Cheddar cheese
2 cups shredded lettuce

Directions

In a skillet, cook pork, beef, onion and garlic until meat is no longer pink and vegetables are tender; drain. Stir in the ketchup, raisins, vinegar and seasonings. Cover and simmer for 20-25 minutes, stirring occasionally. Stir in almonds. Hollow out the top and bottom of each roll, leaving a 1/2-in. shell. (Discard removed bread or save for another use.) Fill each roll with about 1/2 cup meat mixture. Top with cheese and lettuce; replace top of roll.

Bacon 'n' Egg Salad Sandwiches

Ingredients

12 hard cooked eggs, chopped
1/2 cup mayonnaise
1 small onion, chopped
1 small sweet pickle, diced
1 tablespoon prepared mustard
2 teaspoons sweet pickle juice
1 1/2 teaspoons salt
1 teaspoon minced fresh parsley
1/4 teaspoon pepper
1/4 teaspoon Italian seasoning
1/4 teaspoon dried oregano
1/8 teaspoon garlic powder
1/8 teaspoon chili powder
1/8 teaspoon paprika
5 bacon strips, cooked and crumbled
Lettuce Leaves
8 sandwich rolls, split

Directions

In a bowl, combine the first 14 ingredients; mix well. Cover and refrigerate for at least 1 hour. Just before serving, stir in the bacon. Place a lettuce leaf and about 1/2 cup egg salad on each roll.

Creamy Egg Salad Sandwiches

Ingredients

1 (3 ounce) package cream cheese, softened
2 tablespoons butter or margarine, softened
1 tablespoon mayonnaise
1 teaspoon finely chopped onion
1 teaspoon sugar
1/2 teaspoon prepared horseradish
1/2 teaspoon lemon juice
1/4 teaspoon salt
1/8 teaspoon pepper
1 dash garlic powder
6 hard-cooked eggs, chopped
8 slices rye bread

Directions

In a medium bowl, combine the first 10 ingredients until smooth. Stir in eggs. Chill for 1 hour. Spread 1/2 cup onto four slices of bread. Cover with remaining bread.

Peanut Butter & Jelly Pizza Sandwich

Ingredients

1 English muffin
2 tablespoons JIF® Peanut Butter
2 tablespoons SMUCKER'S®
Strawberry Jam
8 slices banana
Sweetened flaked coconut
(optional)
Chocolate syrup

Directions

Split and toast English muffin.

Spread JIF® on both sides of the English muffin. Spread SMUCKER'S® Strawberry Jam on JIF®peanut butter. Top with banana slices and drizzle with chocolate syrup, to taste. Sprinkle coconut flakes, if desired. Eat while still warm.

Cucumber Sandwiches I

Ingredients

1 (8 ounce) package whipped cream cheese
1 (.7 ounce) package dry Italian-style salad dressing mix
1 (1 pound) loaf cocktail rye bread
1 cucumber, thinly sliced

Directions

In a small bowl, mix whipped cream cheese and dry Italian-style dressing mix. Spread equal portions of the mixture on slices of the cocktail rye bread. Top each with a slice of cucumber.

Hot Chicken Sandwiches II

Ingredients

1 (50 ounce) can whole cooked chicken, drained, bones and skin removed
2 (10.75 ounce) cans condensed cream of chicken soup
1 1/8 cups water
1 (8 ounce) package dry bread stuffing mix
6 hamburger buns, split

Directions

Shred chicken, and place in a large pot or slow cooker. Stir in soup and water. Stir in the seasoning mix from the stuffing, and then stir in the dry stuffing mix. Cook over medium heat until heated through. Spoon onto buns, and serve.

Poor Man's Sandwich

Ingredients

1 1/2 tablespoons creamy peanut butter
2 slices whole wheat bread
6 slices dill pickle
1 tablespoon thinly sliced onion
2 teaspoons mayonnaise

Directions

Spread peanut butter onto one slice of the bread. Place pickle slices and onion slices onto the peanut butter. Spread mayonnaise onto the other slice of bread, and place on top of the other piece of bread.

Dan's Favorite Chicken Sandwich

Ingredients

2 skinless, boneless chicken breast halves
2 tablespoons barbeque sauce
4 slices bacon
2 hoagie rolls, split lengthwise
2 tablespoons Ranch dressing
4 slices Swiss cheese
1 small avocado - peeled, pitted and diced

Directions

Preheat oven to 375 degrees F (190 degrees C). Coat a baking dish with cooking spray. Brush both sides of each chicken breast with barbeque sauce and place in the baking dish. Top each breast with 2 slices bacon.

Bake chicken 25 minutes in the preheated oven, until juices run clear. Drain bacon strips on paper towels, and slice breasts in half lengthwise.

Heat the oven broiler. Spread both halves of each hoagie roll with Ranch dressing. Place 2 breast halves on one half of each roll. Place 2 strips of bacon on each remaining roll half. Top each half with 1 slice Swiss cheese.

Arrange sandwich halves on the baking sheet, and broil 2 to 5 minutes, until the cheese is melted and bubbly. Layer chicken halves of sandwiches with avocado slices, and top with bacon halves to serve.

Apple Tuna Sandwiches

Ingredients

1 (6 ounce) can tuna in water,
drained
1/2 cup chopped red apple
1/3 cup fat-free mayonnaise
1/4 cup finely chopped celery
1/4 cup finely chopped walnuts
2 tablespoons finely chopped
onion
1 tablespoon sweet pickle relish
1 teaspoon sugar
1/4 teaspoon salt
6 slices reduced-calorie bread,
toasted
6 leaves lettuce

Directions

In a bowl, combine the first nine ingredients.

Spread 1/2 cup on three slices of bread. Top with lettuce and remaining bread.

Grilled Chicken Mojito Sandwich

Ingredients

2 tablespoons low-fat mayonnaise
1 tablespoon fresh lime juice
1 tablespoon fresh chopped mint
1 teaspoon grated lime peel
1/2 teaspoon minced serrano chili
1/4 teaspoon sugar
4 slices tomato
1 (6 ounce) boneless chicken breast, sliced
1/4 cup onion, chopped
2 lettuce leaves
1/4 cup fresh mint leaves
4 slices Roman Meal Original bread

Directions

Preheat grill or grill pan to medium high.

Combine mayonnaise, lime juice, chopped mint, lime peel, chilies and sugar together in small bowl.

Grill chicken breast, onions and bread over medium-high heat until desired degree of doneness; remove from grill.

Spread two slices with mayonnaise mixture, dividing evenly. Top with chicken, mint leaves, tomato, lettuce, and remaining bread slices to create 2 sandwiches.

Mom's Shredded Elk Sandwiches

Ingredients

1 1/2 cups ketchup
3 tablespoons brown sugar
1 tablespoon dry mustard powder
1 tablespoon lemon juice
1 tablespoon liquid smoke
flavoring
1 teaspoon onion powder
1 teaspoon garlic powder
2 teaspoons celery salt
2 teaspoons ground black pepper
2 teaspoons Worcestershire sauce
1/8 teaspoon ground nutmeg
3 drops hot pepper sauce
1 (4 pound) elk roast, cut in half
10 hamburger buns, split

Directions

Whisk together the ketchup, brown sugar, mustard powder, lemon juice, liquid smoke, onion powder, garlic powder, celery salt, black pepper, Worcestershire sauce, nutmeg, and hot pepper sauce in a bowl. Place the elk roast into a large slow cooker, and pour the sauce overtop.

Cover, and cook on High until the meat shreds easily with a fork, about 5 hours. Shred, and serve on the hamburger buns.

Chicken Parmesan Hero Sandwiches

Ingredients

4 (4 ounce) boneless, skinless chicken breasts
1 egg, slightly beaten
1/2 cup Italian seasoned dry bread crumbs
1 (26 ounce) jar Ragu® Old World Style® Pasta Sauce
1 cup shredded mozzarella cheese
4 long Italian rolls, halved lengthwise

Directions

Preheat oven to 400 degrees F. Dip chicken in egg, then bread crumbs, coating well.

In 13 x 9-inch glass baking dish, arrange chicken. Bake uncovered 20 minutes.

Pour Pasta Sauce over chicken, then top with cheese. Bake an additional 10 minutes or until chicken is thoroughly cooked. To serve, arrange chicken and sauce on rolls.

Jamaican Turkey Sandwich

Ingredients

Pulled Turkey:

- 1/2 cup chopped celery
- 1/3 cup chopped green onion
- 1 (2 pound) skinless, boneless turkey breast, cut into 8 ounce chunks
- 1/2 cup juice from canned pineapple
- 1/4 cup sweet chile sauce
- 3 tablespoons distilled white vinegar
- 2 tablespoons water
- 1 tablespoon beef bouillon granules
- 2 teaspoons garlic powder
- 6 canned pineapple rings

Coleslaw Topping:

- 1/4 cup mayonnaise
- 1 tablespoon lemon juice
- 2 tablespoons chopped fresh parsley
- 1/2 cup chopped onion
- 2 cups chopped cabbage
- 1 cup shredded Cheddar cheese
- salt and black pepper to taste
- 6 Kaiser rolls, split

Directions

Sprinkle the celery and green onions into the bottom of a slow cooker; place the turkey chunks on top. Combine the pineapple juice, sweet chile sauce, vinegar, water, beef bouillon, and garlic powder; pour over the turkey. Place the pineapple rings on the turkey chunks.

Cook on Low until the turkey pulls apart easily, 6 to 7 hours.

Meanwhile, make the coleslaw by stirring the mayonnaise, lemon juice, parsley, and onion together in a mixing bowl. Add the cabbage and Cheddar cheese; season to taste with salt and pepper. Cover, and refrigerate while the turkey cooks.

Once the turkey is tender, shred using two forks. Pile some of the shredded turkey and a pineapple ring onto a Kaiser roll; top with coleslaw to serve.

Divine Summertime Chicken Sandwich

Ingredients

4 ounces cream cheese, softened
4 teaspoons dried dill weed,
divided
4 tablespoons minced garlic,
divided
2 tablespoons butter, softened
2 skinless, boneless chicken
breast halves
1 small tomato, diced
1 leaf lettuce
4 thick slices French bread

Directions

In a medium bowl, mix together the cream cheese, 2 teaspoons of dill, and 2 tablespoons of garlic. Set aside.

Melt about half of the butter in a skillet over medium heat. Season chicken breast halves with remaining garlic and dill. Cook for about 8 minutes per side, or until the meat is firm and juices run clear. Remove from the pan, and set aside.

Spread the remaining butter onto one side of the slices of bread, and toast in the skillet until golden. Spread the cream cheese onto the other sides of the bread, and make sandwiches with the chicken breasts, lettuce, and tomato.

Easy Valentine Sandwich Cookies

Ingredients

1 cup butter
1 1/2 cups confectioners' sugar
1 egg
1 teaspoon vanilla extract
1/2 teaspoon almond extract
(optional)
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar

Directions

In a large bowl, cream together butter and confectioners' sugar. Beat in egg, vanilla and almond extract. Mix well.

In a medium bowl, stir together flour, baking soda and cream of tartar; blend into the butter mixture. Divide dough into thirds and shape into balls.

Working with 1/3 of dough at a time, roll out dough into desired thickness on a lightly floured surface. For each heart sandwich cookie, cut out 2 3-inch hearts. Cut out the center of ONE of the 3-inch hearts with the 1 1/2-inch cutter.

Place each piece separately on an ungreased cookie sheet, 1 - 2 inches apart. Bake in a preheated, 350 degrees F (175 degrees C) oven until lightly browned (7-8 minutes for 1/4 inch thick cookies). Cool completely on wire rack. Frost bottom cookie with Pink Valentine Frosting and place an open centered cookie on top to form the sandwich. Also frost the small 1 1/2 inch hearts and serve as separate cookies.

Fried Egg Sandwich

Ingredients

2 teaspoons butter
4 eggs
4 slices processed American cheese
8 slices toasted white bread
salt and pepper to taste
2 tablespoons mayonnaise
2 tablespoons ketchup

Directions

In a large skillet, melt butter over medium high heat. Crack eggs in pan and cook to desired firmness. Just before eggs are cooked, place a slice of cheese over each egg.

After cheese has melted, place each egg on a toasted slice of bread. Season eggs with salt and pepper. Spread mayonnaise and ketchup on remaining slices of bread and cover eggs with bread to make 4 sandwiches. Serve warm.

Vegetarian Chickpea Sandwich Filling

Ingredients

1 (19 ounce) can garbanzo beans,
drained and rinsed
1 stalk celery, chopped
1/2 onion, chopped
1 tablespoon mayonnaise
1 tablespoon lemon juice
1 teaspoon dried dill weed
salt and pepper to taste

Directions

Drain and rinse chickpeas. Pour chickpeas into a medium size mixing bowl and mash with a fork. Mix in celery, onion, mayonnaise (to taste), lemon juice, dill, salt and pepper to taste.

Grilled Cheese and Peanut Butter Sandwich

Ingredients

2 slices bread
2 tablespoons peanut butter
1 slice Cheddar cheese
2 teaspoons butter or margarine

Directions

Heat a skillet over medium heat. Spread peanut butter on one slice of bread, lay a slice of cheese over the peanut butter, and top with the remaining slice of bread. Spread butter on the outer sides of the sandwich, and place in the hot skillet. Fry on each side until golden brown and cheese is melted, 3 to 5 minutes.

Party Cucumber Sandwiches

Ingredients

1 (1 pound) loaf cocktail rye bread
1 (3 ounce) package cream
cheese, softened
1 large cucumber, peeled and
thinly sliced
1 onion, halved and thinly sliced
6 tablespoons mayonnaise

Directions

Place half of the cocktail rye bread on a clean work surface. Spread each slice with cream cheese.

Place 1 or 2 slices of cucumber on each, and then 1 or 2 slices of onion.

Spread remaining slices with mayonnaise and place atop onions to complete the sandwiches.

Beef Crostini Sandwiches

Ingredients

1/3 cup olive oil
3 tablespoons Kikkoman Lite Soy Sauce
3/4 cup thinly sliced red onion
1/2 cup fresh parsley leaves, packed
1 loaf Italian bread
3/4 pound thinly sliced roast beef
2 tablespoons grated Parmesan cheese

Directions

Thoroughly blend oil and lite soy sauce; remove and reserve 1/4 cup. Pour remaining mixture over onion and parsley in small bowl; stir to coat all pieces well. Let stand 15 minutes, stirring occasionally.

Meanwhile, cut bread into 12 slices, each 1/2 inch thick. Lightly brush both sides of bread with reserved soy sauce mixture; place on large baking sheet.

Broil 1 to 2 minutes on each side, or until golden. Drain onion mixture; set aside. Cover each bread slice with roast beef and then onion mixture. Sprinkle cheese evenly over onion mixture; serve immediately.

Pesto Grilled Cheese Sandwich

Ingredients

2 slices Italian bread
1 tablespoon softened butter,
divided
1 tablespoon prepared pesto
sauce, divided
1 slice provolone cheese
2 slices tomato
1 slice American cheese

Directions

Spread one side of a slice of bread with butter, and place it, buttered side down, into a nonstick skillet over medium heat.

Spread the top of the bread slice in the skillet with half the pesto sauce, and place a slice of provolone cheese, the tomato slices, and the slice of American cheese onto the pesto.

Spread remaining pesto sauce on one side of the second slice of bread, and place the bread slice, pesto side down, onto the sandwich. Butter the top side of the sandwich.

Gently fry the sandwich, flipping once, until both sides of the bread are golden brown and the cheese has melted, about 5 minutes per side.

Grilled Roast Beef Sandwiches

Ingredients

1 (4 ounce) can chopped green chilies, drained
2 tablespoons mayonnaise
1 tablespoon Dijon mustard
10 slices rye bread
5 slices Swiss cheese
10 thin slices cooked roast beef
2 tablespoons butter or margarine, softened
salsa or picante sauce (optional)

Directions

Combine chilies, mayonnaise and mustard; spread about 1 tablespoon on one side of each slice of bread. Top half of the bread with one slice of cheese and two slices of beef. Cover with remaining bread. Butter the outsides of bread.

Grill sandwiches on a griddle or in a large skillet over medium heat until both sides are golden brown and the cheese is melted. Serve with salsa or picante sauce if desired.

Slow Cooker Italian Beef for Sandwiches

Ingredients

- 3 cups water
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 1 teaspoon onion salt
- 1 teaspoon dried parsley
- 1 teaspoon garlic powder
- 1 bay leaf
- 1 (.7 ounce) package dry Italian-style salad dressing mix
- 1 (5 pound) rump roast

Directions

Combine water with salt, ground black pepper, oregano, basil, onion salt, parsley, garlic powder, bay leaf, and salad dressing mix in a saucepan. Stir well, and bring to a boil.

Place roast in slow cooker, and pour salad dressing mixture over the meat.

Cover, and cook on Low for 10 to 12 hours, or on High for 4 to 5 hours. When done, remove bay leaf, and shred meat with a fork.

Barbeque Tempeh Sandwiches

Ingredients

1 cup barbecue sauce, your choice
1 (8 ounce) package tempeh, crumbled
1 tablespoon vegetable oil
1 red bell pepper, seeded and chopped
1 green bell pepper, seeded and chopped
1 medium onion, chopped
4 kaiser rolls, split and toasted

Directions

Pour the barbeque sauce into a medium bowl. Crumble the tempeh into the sauce, and let it marinate a little, about 10 minutes.

Heat oil in a skillet over medium heat. Add the red and green peppers, and the onion. Cook, stirring frequently until tender. Stir in the tempeh and barbeque sauce, and heat through.

Spoon the tempeh mixture onto kaiser rolls, and serve.

Joanne's Super Hero Sandwich

Ingredients

1/2 cup olive oil
1 tablespoon lemon juice
3 tablespoons tarragon vinegar
3 cloves garlic, minced
2 tablespoons chopped fresh parsley
2 teaspoons dried oregano
1/2 teaspoon black pepper
1 cup black olives, chopped
1 cup mushrooms, chopped

1 (1 pound) loaf round, crusty Italian bread
1/2 pound sliced deli turkey meat
1/2 pound sliced ham
1/4 pound sliced salami
1/2 pound sliced mozzarella cheese
6 leaves lettuce
1 tomato, sliced

Directions

In a medium bowl, combine olive oil, lemon juice, vinegar and garlic. Season with parsley, oregano and pepper. stir in olives and mushrooms. Set aside.

Cut the off top half of the bread. Scoop out the inside, and leave a 1/2 inch outside wall. Spoon 2/3 of the olive mixture into the bottom. Layer with turkey, ham, salami, mozzarella, lettuce and tomato. Pour remaining olive mixture on top, and replace the top half of bread. Wrap securely in plastic wrap, and refrigerate overnight.

Tuna Egg Sandwich

Ingredients

1 (6 ounce) can tuna, drained
3 hard-cooked eggs, peeled and chopped
1 cup chopped celery
1 tablespoon mayonnaise
salt and pepper to taste
4 slices whole wheat bread

Directions

In a medium bowl, stir together the tuna, eggs, celery and mayonnaise. Season with salt and pepper to taste. Place half of the mixture onto 1 slice of bread and the other half on another slice of bread. Top with remaining slices of bread. Serve.

German-Style Beer Brat Sandwich

Ingredients

2 pretzel rolls, split
2 Hillshire Farm® Miller High Life® Beer Brats
3 tablespoons Dijon mustard
2 cups thinly sliced (1/8 inch)
yellow onions
1 tablespoon olive oil
1/2 tablespoon whole grain
mustard
1/4 teaspoon black pepper
Kosher salt

Directions

While grilling Hillshire Farm Miller High Life Beer Brats, baste with Dijon mustard.

In a small saute pan heat olive oil over medium heat. Add onions and cook until soft and golden brown, approximately 15 minutes.

Stir whole grain mustard into onions and season to taste with salt and pepper.

Place one grilled brat in pretzel roll and generously top with caramelized onions.

Nutty Shrimp Salad Sandwiches

Ingredients

2 cups cooked salad shrimp
3 kiwifruit, peeled, sliced and quartered
3/4 cup shredded carrots
1/2 cup mayonnaise
1/2 cup chopped pecans
1/8 teaspoon ground nutmeg
Lettuce Leaves
3 (6-inch) pita breads, halved

Directions

In a medium bowl, combine the first six ingredients. Line pita halves with lettuce; spoon about 1/2 cup shrimp mixture into each.

Bacon Bean Sandwiches

Ingredients

5 slices bread, lightly toasted
1 (16 ounce) can pork and beans
10 bacon strips, cooked and drained
4 slices onion, separated into rings
5 slices processed American cheese

Directions

Place toast on an ungreased baking sheet. Spread each slice with 3 tablespoons beans. Top each with two bacon strips, a few onion rings and a cheese slice. Bake at 350 degrees F for 15-20 minutes or until cheese is melted and lightly browned.

Amazing Southwest Cilantro Lime Mango Grilled

Ingredients

MARINADE

1/4 cup finely chopped fresh cilantro
1 clove garlic, minced
1/4 jalapeno chile pepper, seeded and minced
2 tablespoons finely grated fresh lime zest
1 1/2 teaspoons salt
1/2 teaspoon onion powder
1/4 teaspoon ground black pepper
1/4 teaspoon chipotle chile powder
1 tablespoon olive oil
1 pound chicken breast tenderloins or strips

SALSA

1 medium tomato, chopped
1 small sweet onion, finely chopped
2 tablespoons finely chopped fresh cilantro
1/2 jalapeno chile pepper, seeded and minced
1 clove garlic, finely chopped
1/4 teaspoon ground black pepper
1/4 teaspoon sea salt
1/8 teaspoon chipotle chile powder
1 tablespoon fresh lime juice

GRILLED VEGETABLES

1 sweet onion cut into 1/2-inch slices
1 red bell pepper, quartered
1 tablespoon olive oil
1/4 teaspoon salt

Directions

For the marinade: Place 1/4 cup cilantro, 1 clove minced garlic, 1/4 jalapeno, lime zest, 1 1/2 teaspoons salt, onion powder, 1/4 teaspoon black pepper, 1/4 teaspoon chipotle chile powder, and 1 tablespoon olive oil in a small bowl and stir until well combined. Place the chicken breast tenderloins in a large resealable plastic bag. Pour the marinade into the bag with the chicken, seal, and shake the bag to coat. Refrigerate for 1 hour.

For the salsa: Combine the tomato, 1 small onion, 2 tablespoons cilantro, 1/2 jalapeno, 1 clove garlic, 1/4 teaspoon black pepper, sea salt, 1/8 teaspoon chipotle pepper, and 1 tablespoon lime juice in a bowl. Cover with plastic wrap and refrigerate.

To prepare the grilled vegetables, toss the onions and red peppers with 1 tablespoon olive oil, 1/4 teaspoon salt, and 1 clove garlic in a bowl; set aside.

For the lime mayonnaise: Whisk together the mayonnaise and 2 tablespoons of lime juice; cover with plastic wrap and refrigerate.

Preheat an outdoor grill for medium-high heat.

Grill the marinated chicken on the prepared grill until no longer pink in the center and juices run clear, 8 to 10 minutes. Grill the red pepper and onions until tender and golden brown, 8 to 10 minutes. Remove the chicken and vegetables from the grill. Slice the grilled pepper into thin strips.

Spread each slice of bread with 1 1/2 teaspoons of prepared lime mayonnaise. Layer half of the pieces of bread with sliced mango, 1 tablespoon prepared salsa, grilled chicken tenderloins, grilled peppers, grilled onions, and a slice of Monterey Jack cheese. Top off the sandwiches with the remaining slices of bread. Return the sandwiches to the grill, turning when the bottom is golden brown

Return the sandwiches to the grill and grill them until the bread is toasted and the cheese melts, about 2 minutes per side.

Caramel Cream Sandwich Cookies

Ingredients

1 cup butter
3/4 cup packed brown sugar
1 egg yolk
2 1/4 cups all-purpose flour, sifted
2 tablespoons butter
1 1/4 cups sifted confectioners' sugar
1/2 teaspoon vanilla extract
4 tablespoons heavy cream

Directions

Cream 1 cup butter or margarine. Gradually add brown sugar, creaming well. Add egg yolk and blend. Add flour, stirring until the mixture forms a dough. Chill slightly for easier handling.

Roll dough into small balls, about the size of a marble. Place on an ungreased baking sheet and flatten to 1/8 inch thickness with the palm of the hand. Press with fork in one direction to make a design.

Bake at 325 degrees F (165 degrees C) for 9 to 12 minutes until cookies just begin to brown very lightly. Remove from sheet while warm. Place flat sides of two cookies together with frosting, sandwich-style.

To Make Brownd Butter Frosting: Brown 2 tablespoons butter slightly in saucepan. Remove from heat and blend in 1 1/4 cups sifted confectioners' sugar. Gradually add 1/2 teaspoon vanilla and 4 to 5 teaspoons cream until it becomes a spreading consistency.

Chocolate-Mint Sandwich Cookies

Ingredients

3/4 cup butter (no substitutes),
softened
1 cup sugar
1 egg
1/2 teaspoon vanilla extract
2 cups all-purpose flour
3/4 cup baking cocoa
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 cup milk

FILLING:

3 tablespoons butter, softened
1 1/2 cups confectioners' sugar
1 tablespoon milk
1/4 teaspoon peppermint extract
2 drops green food coloring
(optional)

Directions

In a mixing bowl, cream butter and sugar. Add egg and vanilla; mix well. Combine the flour, cocoa, baking powder, baking soda and salt; add to creamed mixture alternately with milk. Shape into two 10-1/2-in. rolls; wrap each in plastic wrap. Refrigerate overnight.

Unwrap dough and cut into 1/8-in. slices. Place 2 in. apart on lightly greased baking sheets. Bake at 325 degrees F for 9-11 minutes or until edges are set. Remove to wire racks to cool. Combine filling ingredients; beat until smooth. Add food coloring if desired. Spread on the bottom of half of the cookies; top with remaining cookies.

Homemade Chocolate Sandwich Cookies

Ingredients

2 (18.25 ounce) packages devil's
food cake mix
4 eggs
1 cup shortening

Directions

Preheat oven to 350 degrees F (180 degrees C).

Blend the above ingredients together with a pastry blender until mixed.

Roll in balls about the size of a quarter and place on ungreased baking sheets. Make an even number of balls.

Bake for 10 minutes. Let cookies stand on cookie sheet for 5-6 minutes before removing them to cooling rack. After cookies have cooled, put Cream Cheese Frosting (see recipe or use one can of pre-made frosting) between two cookies, putting bottom sides together.

NOTE: Adding chopped pecans to the cookies without making them into sandwiches is also very good. Spice cake mix can be used in place of Devil's food.

Monte Cristo Sandwich

Ingredients

12 slices sandwich bread, crusts removed
8 slices Swiss cheese
8 slices cooked deli ham
8 slices deli turkey
3/4 cup flour
3 eggs, beaten well
3 cups Kikkoman Panko Bread Crumbs
Vegetable oil for deep-frying
Confectioners' sugar for dusting, if desired

Directions

Assemble sandwiches starting with one slice of bread, then 1 slice of ham, a slice of cheese and then a slice of turkey; place one slice of bread and repeat with ham, cheese and turkey, top with a slice of bread. Cut into quarters and secure with toothpicks. Cover sandwiches with plastic wrap and refrigerate overnight.

Heat oil in deep fryer to 365 degrees.

Dust each quarter sandwich with flour until all sides are coated; dip into beaten egg and toss into panko and cover completely.

Carefully lower sandwich quarters one at a time into deep hot oil; fry until golden brown on all sides. Drain; remove toothpicks before serving.

Leftover Pancake Breakfast Sandwich

Ingredients

cooking spray
1 egg
1 slice ham
2 leftover buttermilk pancakes
1 slice Cheddar cheese
2 tablespoons maple syrup

Directions

Heat frying pan over medium heat and lightly spray with cooking spray. Crack the egg into the pan and break the yolk. Cook the egg to desired firmness. Warm sliced ham in the pan while assembling sandwich.

Toast pancakes in toaster and place one pancake on plate. Place egg on top of pancake. Pour 1 tablespoon of maple syrup over egg, place the cheese on top of egg, and a slice of warmed ham on top of the cheese. Top the sandwich with the second pancake and pour another 1 tablespoon of maple syrup over the top of the sandwich.

Kendra's Maid-Rite Sandwiches

Ingredients

2 pounds ground beef
1 chopped onion
3/4 cup ketchup
2 tablespoons brown sugar
2 tablespoons distilled white vinegar
1 tablespoon Worcestershire sauce
2 teaspoons prepared yellow mustard
1/2 teaspoon salt
16 hamburger buns, warmed

Directions

Heat a large skillet over medium-high heat and stir in the ground beef and onion. Cook and stir until the beef is crumbly, evenly browned, and no longer pink. Drain and discard any excess grease. Stir in the ketchup, brown sugar, vinegar, Worcestershire sauce, mustard, and salt. Bring to a simmer, then reduce heat to medium-low, cover, and simmer 20 minutes longer. Serve on warmed buns.

Chocolate Sandwich Cookies I

Ingredients

3 cups all-purpose flour
1 1/2 cups white sugar
3/4 cup unsweetened cocoa powder
3/4 teaspoon salt
3 teaspoons baking powder
1 1/2 cups milk
2 eggs
1 1/2 teaspoons vanilla extract
3/4 cup shortening

3/4 cup butter, softened
2 cups confectioners' sugar
1/8 teaspoon salt
1 (7 ounce) jar marshmallow creme
1 1/2 teaspoons vanilla extract
1 tablespoon milk

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large bowl, combine flour, white sugar, cocoa powder, 3/4 teaspoon salt, and baking powder. Stir in 1 1/2 cups milk, eggs, 1 1/2 teaspoons vanilla, and shortening. Mix until smooth using an electric mixer. Drop batter by rounded teaspoons onto ungreased cookie sheets. Leave space, and only use a teaspoon; these spread.

Bake in preheated oven for 7 to 8 minutes. Remove from pan immediately, and cool on wire rack.

To make the filling, combine the butter, confectioners' sugar, 1/8 teaspoon salt, marshmallow creme, 1 1/2 teaspoons vanilla, and 1 tablespoon milk in a medium bowl. Beat with mixer until fluffy. Spread filling on one cookie, and top with another sandwich style.

Barbecued Pork Sandwiches

Ingredients

1 (3 pound) pork shoulder roast
2 tablespoons vegetable oil
1 1/2 cups water
2 (14.5 ounce) cans beef broth
2 (10.75 ounce) cans condensed tomato soup, undiluted
1 large onion, chopped
3/4 cup steak sauce
3 tablespoons Worcestershire sauce
2 tablespoons sugar
2 tablespoons cider vinegar
1/2 teaspoon salt
1/2 teaspoon pepper
1/8 teaspoon hot pepper sauce
12 sandwich buns, split

Directions

In a Dutch oven over medium heat, brown roast in oil; drain. Add water; bring to a boil. reduce heat; cover and simmer for 2-1/2 to 3 hours or until meat is tender. Remove meat; discard cooking juices or save for another use. Cool meat; shred and refrigerate.

In a large saucepan over medium heat, combine the next 10 ingredients; bring to a boil. Reduce heat; simmer, uncovered, for 1 -1/2 to 2 hours or until thickened. Add shredded pork; simmer, uncovered, for 30 minutes or until heated through. Serve on buns.

Chicken Caesar Salad Sandwich

Ingredients

1 cup chopped cooked chicken breast
1/4 cup low-fat Caesar salad dressing
1/4 cup finely diced red onions
2 tablespoons shredded Parmesan cheese
1 tablespoon chopped fresh parsley
2 slices Roman Meal Bread
6 leaves baby romaine lettuce
6 cherry tomato halves (optional)

Directions

Combine chicken, dressing, red onions, cheese and parsley in small bowl.

Place 3 lettuce leaves on toast. Top each with 1/2 cup chicken salad. Garnish with tomatoes if desired.

Reuben Sandwich I

Ingredients

8 slices rye bread
3/4 cup thousand island dressing
1 (16 ounce) can sauerkraut,
drained
8 slices Swiss cheese
8 slices pastrami
1/4 cup margarine, softened

Directions

Spread each slice of bread with thousand island dressing. Top 4 of the bread slices with sauerkraut, cheese and pastrami. Place remaining bread slices on sandwich. Spread margarine on the outsides of each sandwich.

Heat a large skillet over medium high heat. Grill until browned, then turn and grill until heated through, and cheese is melted.

Italian Style Beef Sandwiches

Ingredients

2 1/2 cups water
1 packet dry onion soup mix
2 tablespoons Worcestershire sauce
1 teaspoon garlic powder
1 teaspoon dried marjoram
1 teaspoon dried thyme
1 teaspoon dried oregano
4 pounds chuck roast
1 (10 ounce) package frozen bell pepper stir-fry mix

Directions

In a slow cooker combine the water, soup mix, Worcestershire sauce, garlic powder, marjoram, thyme and oregano.

Add the meat and the stir-fry mix. Cook for half a day on high setting or all day on low setting, or until the meat falls apart. Pull the meat apart and stir all together.

Dilly Beef Sandwiches

Ingredients

1 (3 pound) boneless beef chuck roast
1 (16 ounce) jar whole dill pickles, undrained
1/2 cup chili sauce
2 garlic cloves, minced
10 hamburger buns, split

Directions

Cut roast in half and place in a slow cooker. Add pickles with juice, chili sauce and garlic. Cover and cook on low for 8-9 hours or until beef is tender. Discard pickles. Remove roast. When cool enough to handle, shred the meat. Return to the sauce and heat through. Using a slotted spoon, fill each bun with about 1/2 cup meat mixture.

Loosemeat Sandwiches I

Ingredients

2 tablespoons vegetable oil
1 clove garlic, minced
1 onion, chopped
1 pound lean ground beef
1/2 cup tomato juice
2 tablespoons brown sugar
1 teaspoon Worcestershire sauce
2 teaspoons seasoning salt
1 teaspoon browning sauce
1/8 teaspoon ground cayenne pepper
4 hamburger buns

Directions

In a large skillet over medium heat, saute garlic in oil until it begins to brown. Add onion and saute until soft. Add beef and saute, stirring constantly with a fork to crumble as finely as possible.

When meat is browned, add the tomato juice, brown sugar, Worcestershire sauce, seasoned salt, browning sauce and cayenne pepper. Stir together and let simmer uncovered, stirring occasionally, until the liquids have evaporated (about 15 to 20 minutes). Spoon mixture onto hamburger buns and serve.

Tangy Pork Sandwiches

Ingredients

1/4 cup butter or margarine
1/4 cup Worcestershire sauce
2 tablespoons lemon juice
2 tablespoons sugar
1/4 teaspoon paprika
1/8 teaspoon salt
1/8 teaspoon cayenne pepper
1/2 pound thinly sliced fully
cooked pork
4 hamburger buns, split

Directions

In a saucepan, combine the first seven ingredients. Bring to a boil, stirring frequently. Add the pork; simmer just until heated through, stirring frequently. Divide meat among buns; top each with 1 tablespoon sauce. Serve with the remaining sauce.

Shredded Beef Sandwiches

Ingredients

3 pounds beef stew meat, cut into
1 inch cubes
3 medium green peppers, diced
2 large onions, diced
1 (6 ounce) can tomato paste
1/2 cup packed brown sugar
1/4 cup cider vinegar
3 tablespoons chili powder
2 teaspoons salt
2 teaspoons Worcestershire sauce
1 teaspoon ground mustard
14 sandwich buns, split

Directions

In a 6-qt. slow cooker, combine the beef, green peppers and onions. In a small bowl, combine tomato paste, brown sugar, vinegar, chili powder, salt, Worcestershire sauce and mustard. Stir into meat mixture. Cover and cook on high for 7-8 hours or until meat is tender.

Skim fat from cooking juices. Shred beef, using two forks. With a slotted spoon, place about 1/2 cup beef mixture on each bun.

Grilled Cheese Sandwich

Ingredients

4 slices white bread
3 tablespoons butter, divided
2 slices Cheddar cheese

Directions

Preheat skillet over medium heat. Generously butter one side of a slice of bread. Place bread butter-side-down onto skillet bottom and add 1 slice of cheese. Butter a second slice of bread on one side and place butter-side-up on top of sandwich. Grill until lightly browned and flip over; continue grilling until cheese is melted. Repeat with remaining 2 slices of bread, butter and slice of cheese.

Campbell's Pulled Pork Sandwiches

Ingredients

1 (16 ounce) jar PaceB® Chunky Salsa
1 (16 ounce) jar PaceB® Chipotle Chunky Salsa
1 (16 ounce) can jellied cranberry sauce, cut up
1 cup packed brown sugar
1/3 cup prepared mustard
1 teaspoon freshly grated or ground nutmeg
1 (5 pound) boneless pork shoulder, cut into 2-inch chunks
24 Pepperidge FarmB® Farmhouse„Ÿ Sesame White Rolls
Shredded lettuce
prepared coleslaw

Directions

Mix salsas, cranberry sauce, sugar, mustard and nutmeg in large saucepot. Heat to a boil. Cook over low heat 10 min. Add pork and heat to a boil. Cover and cook over low heat for 2 hr. or until pork is tender.

Remove pork from sauce and cool slightly. Shred pork, using two forks. Return pork to sauce and heat through. Serve about 1/2 cup shredded pork in each roll. Top with lettuce and coleslaw.

Dilly Chicken Sandwiches

Ingredients

4 (4 ounce) boneless, skinless chicken breast halves
6 tablespoons butter or margarine, softened, divided
1 garlic clove, minced
3/4 teaspoon dried dill weed, divided
8 (1/2-inch-thick) slices French bread
4 tablespoons cream cheese, softened
2 teaspoons lemon juice
4 lettuce leaves
8 slices tomato

Directions

Pound chicken to flatten evenly; set aside. In a skillet, melt 3 tablespoons of butter; add garlic and 1/2 teaspoon dill. Add chicken; cook until juices run clear. Remove and keep warm. Spread both sides of bread with remaining butter. In a skillet or griddle, grill bread on both sides until golden brown. In a small bowl, combine cream cheese, lemon juice and remaining dill; spread on one side of grilled bread. Place lettuce, chicken and tomato on four slices of bread; top with remaining bread.

Primanti-Style Sandwiches

Ingredients

- 1/2 cup mayonnaise
- 2 tablespoons milk
- 1 tablespoon white vinegar
- 1/2 teaspoon white sugar
- 6 cups shredded cabbage
- 3 cups olive oil
- 4 potatoes, sliced 1/4 inch thick
- 1/4 pound thinly sliced capicola
- 4 (1 ounce) slices mozzarella cheese
- 4 (1 ounce) slices provolone cheese
- 4 (1 ounce) slices Swiss cheese
- 8 thick slices Italian bread
- 4 thin slices onion (optional)
- 4 thin slices tomato (optional)

Directions

Whisk together the mayonnaise, milk, white vinegar, and white sugar in a large bowl; add the cabbage and toss to coat. Chill in refrigerator at least 1 hour.

Heat oil in deep-fryer or large deep pan to 375 degrees F (190 degrees C); add the potato slices; cook until crispy and golden brown, 5 to 6 minutes. Drain on paper towels.

Place a large skillet over medium heat. Arrange the capicola in four separate stacks in the skillet and top each stack with 1 slice mozzarella cheese, provolone cheese, and Swiss cheese; heat until the cheese begins to melt.

Arrange 4 slices of Italian bread on 4 separate plates. Top each slice with a stack of capicola and melted cheese; about 1 1/2 cups of the cabbage mixture, 1 slice onion, 1 slice tomato, and about 1/4 of the fried potatoes. Top with the remaining bread slices. Cut each sandwich in half to serve.

Marinated Chicken Pita Sandwich

Ingredients

1/4 cup olive oil
1/4 cup lemon juice
1/2 teaspoon salt
1/2 teaspoon dried oregano
1/4 teaspoon garlic powder
1/8 teaspoon pepper
1 boneless, skinless chicken breast, cubed

1 pocket bread round, cut in half
1 small onion, sliced
1 tomato, sliced
1/2 cup plain yogurt

Directions

Combine the olive oil, lemon juice, salt, oregano, garlic powder, and pepper in a large resealable bag. Add chicken cubes, mix well, and allow to marinate in the refrigerator 3 hours or overnight.

Pour the chicken and marinade into a frying pan over medium-high heat. Cook until the chicken is no longer pink. Stuff each half of the pocket bread with chicken, onion, tomato, and yogurt; serve while still hot.

Champion Roast Beef Sandwiches

Ingredients

1/2 cup sour cream
1 tablespoon dry onion soup mix
1 tablespoon prepared horseradish, drained
1/8 teaspoon pepper
8 slices rye or pumpernickel bread
1/2 pound sliced roast beef
Lettuce leaves

Directions

In a small bowl, combine the first four ingredients. Spread 1 tablespoon on each slice of bread. Top four slices of bread with roast beef and lettuce; cover with remaining bread.

Grilled Hawaiian Chicken and Pineapple

Ingredients

6 skinless, boneless chicken breast halves - pounded to 1/4 inch thickness
1 cup Hawaiian style marinade
6 pineapple rings
6 slices provolone cheese
6 onion rolls, split
6 tablespoons thousand island salad dressing
6 leaves romaine lettuce
6 slices tomato

Directions

Place the chicken pieces into a large resealable bag and pour in the marinade. Marinate in the refrigerator for at least 1 hour or up to overnight.

Preheat a grill for medium-high heat. When hot, lightly oil the grate. Remove the chicken from the marinade and discard the marinade.

Grill the chicken pieces until cooked through, about 10 minutes, turning once. 5 minutes before they are done, place the pineapple rings on the grill and cook for a couple of minutes per side. Place the pineapple slices on top of the pieces of chicken and top with a slice of cheese. Close the lid to the grill and allow the cheese to melt for a minute. Toast the buns, if desired.

To assemble the sandwiches, place the chicken, pineapple and cheese onto the bottom buns. Top with lettuce and tomato. Spread the thousand island dressing onto the top buns and place onto the sandwiches.

Classic Cuban Midnight (Medianoche) Sandwich

Ingredients

- 4 sweet bread rolls
- 1/2 cup mayonnaise
- 1/4 cup prepared mustard
- 1 pound thinly sliced cooked ham
- 1 pound thinly sliced fully cooked pork
- 1 pound sliced Swiss cheese
- 1 cup dill pickle slices
- 2 tablespoons butter, melted

Directions

Split the sandwich rolls in half, and spread mustard and mayonnaise liberally onto the cut sides. On each sandwich, place an equal amount of Swiss cheese, ham and pork in exactly that order. Place a few pickles onto each one, and put the top of the roll onto the sandwich. Brush the tops with melted butter.

Press each sandwich in a sandwich press heated to medium-high heat. If a sandwich press is not available, use a large skillet over medium-high heat, and press the sandwiches down using a sturdy plate or skillet. Some indoor grills may be good for this also. Cook for 5 to 8 minutes, keeping sandwiches pressed. If using a skillet, you may want to flip them once for even browning. Slice diagonally and serve hot.

Deviled Ham Broiled Sandwiches

Ingredients

1 loaf French bread, halved lengthwise and sliced into 2 inch slices
1 (8 ounce) package cream cheese, softened
1/4 cup margarine
1 (4 ounce) can deviled ham meat spread
1 teaspoon salt
1/4 teaspoon dill weed
1 (3 ounce) can sliced mushrooms, drained

Directions

Preheat oven to broiler setting.

In a bowl, mix the cream cheese, margarine, deviled ham meat spread, salt, dill weed, and mushrooms together until smooth. Spread mixture evenly over bread slices.

Broil on top oven rack for 3 to 5 minutes, or until lightly browned. Watch carefully to prevent burning.

Ultimate Roast Beef Blues Sandwich

Ingredients

4 whole wheat sub rolls, lightly
toasted
1/3 cup light mayonnaise
16 fresh basil leaves
1 pound thinly sliced cooked deli
roast beef
3/4 cup crumbled blue cheese
1/2 cup toasted walnuts

Directions

Open the rolls and spread each side with 1 to 2 tablespoons of mayonnaise. Place 4 basil leaves on four of the rolls. Layer the same four rolls with the roast beef, 1 to 2 tablespoons of blue cheese, and a sprinkling of walnuts. Top each with the remaining half rolls.

Tempeh Sandwiches

Ingredients

1 tablespoon sesame oil
1 (8 ounce) package tempeh,
sliced into thin strips
2 tablespoons liquid amino acid
supplement
1 tablespoon sesame oil
1 small onion, thinly sliced
1 medium green bell pepper,
thinly sliced
1 jalapeno pepper, sliced
2 pita breads, cut in half
soy mayonnaise
4 thin slices Swiss cheese

Directions

Heat the oil in a large skillet over medium heat. Add the tempeh slices and cook 3 to 4 minutes, or until they start to brown. Pour in half of the liquid aminos and cook for 1 minute. Flip the tempeh slices and cook until toasted, 3 to 4 more minutes. Pour in the remaining liquid aminos and cook for 1 minute. Remove the tempeh, and set it aside.

In the same skillet, heat the remaining oil over medium heat. Cook the onion, green pepper, and jalapeno until the vegetables have softened, 4 to 5 minutes.

Spread each pita half with 1 teaspoon soy mayonnaise. Stuff each pita with several slices of tempeh, peppers and onions, and a piece of Swiss cheese. Toast the sandwiches in a toaster oven for 2 minutes or until the cheese has melted.

Microwave Meatball Sandwich in Ten Minutes

Ingredients

10 slices provolone cheese
1 (14 ounce) package frozen
cooked meatballs
1 (28 ounce) jar spaghetti sauce
5 hoagie rolls, split lengthwise

Directions

Place the meatballs into a glass baking dish and heat in the microwave until hot, about 45 seconds per 6 meatballs. Remove from the microwave, add the spaghetti sauce, cover and return to the microwave. Heat until bubbly, 2 to 3 minutes depending on your microwave.

Spoon the meatballs and sauce onto the rolls and top each one with two slices of provolone cheese. Return to the microwave and heat until cheese melts, about 15 seconds.

Easy Ice Cream Sandwiches

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1/2 cup butter, softened
1 teaspoon vanilla extract
2 eggs
1/2 cup semisweet chocolate
chips
1/2 cup butterscotch chips
1/2 gallon vanilla ice cream,
softened

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease baking sheets.

In a large bowl, mix together the cake mix, butter, vanilla extract, eggs, chocolate chips, and butterscotch chips. Roll dough into 2-inch balls and place them onto the prepared baking sheets. Bake for 10 minutes in the preheated oven. Do not overbake; the cookies should be set, but still soft. Let cool on the baking sheet for a few minutes before removing to finish cooling on wire racks.

Using an ice cream scoop, mold the softened ice cream into a ball about the size of the cookies. Place scoop of ice cream between two cookies and gently press together. If you like a smooth edge, run the back of a spoon around the edge of the ice cream sandwich. Working quickly, fill all of the cookies, lay out on a baking sheet, and place in the freezer to harden. Serve when the ice cream has frozen solid. Sandwich cookies can be stored in a freezer bag for up to two weeks.

Bologna Salad Sandwich Spread II

Ingredients

4 eggs
1 1/2 pounds unsliced bologna
6 medium sweet pickles
1/4 cup mayonnaise

Directions

Place eggs in a medium saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from water, cool and peel.

In a food processor, place eggs, bologna and sweet pickles. Blend to a spreadable consistency.

Transfer mixture to a medium bowl. Mix in mayonnaise, increasing the amount as necessary to make the mixture smooth. Cover and chill in the refrigerator until serving.

Soft Onion Sandwich Rolls

Ingredients

3/4 cup lukewarm milk
5 tablespoons lukewarm water
3 tablespoons butter, softened
1 1/2 teaspoons salt
3 tablespoons white sugar
1 teaspoon onion powder
3 tablespoons dried minced onion
1/4 cup instant potato flakes
3 cups all-purpose flour
1 (.25 ounce) envelope active dry yeast
1 egg white
1 tablespoon water
1/4 cup dried minced onion

Directions

Place the milk, water, butter, salt, sugar, onion powder, 3 tablespoons of dried onion, potato flakes, flour and yeast into the pan of a bread machine in the order recommended by the manufacturer. Select the Dough cycle, and press Start.

When the cycle has completed, remove the dough from the machine, and knead on a lightly floured surface. Cut into 8 equal pieces, and form into balls. Gently flatten the balls until they are 4 inches in diameter. If they keep shrinking back, just let them relax for a minute before flattening. Place on a baking sheet, and cover loosely with a towel. Set in a draft-free place to rise until doubled in size, about 40 minutes.

Preheat the oven to 350 degrees F (175 degrees C). Whisk together the egg white and water in a cup. Brush over the tops of the risen rolls, and sprinkle with remaining minced onion.

Bake for 15 to 20 minutes in the preheated oven, until golden brown. Cool completely, then slice in half horizontally before using.

Carne Asada Steak Sandwich with Avocado Salad

Ingredients

2 tablespoons cayenne pepper
6 tablespoons paprika
3 tablespoons ground black pepper
1 tablespoon ground cumin
3 tablespoons onion powder
3 tablespoons garlic powder
1 tablespoon ground allspice
1 tablespoon ground dried thyme
1/4 cup olive oil
4 pounds flat iron steak

3 avocados - peeled, pitted, and cubed
1/4 cup chopped green onions
1 large red bell pepper, diced
1 red onion, diced
1/4 cup chopped cilantro
2 tomatoes, seeded and chopped
1/4 cup fresh lime juice
2 tablespoons olive oil
sea salt and ground black pepper to taste
2 (1 pound) French baguettes
1/2 pound thinly sliced Cheddar cheese

Directions

Stir together cayenne pepper, paprika, black pepper, cumin, onion powder, garlic powder, allspice, thyme, and 1/4 cup olive oil in a large bowl until evenly mixed. Smear the flat iron steaks with this paste, then wrap with plastic wrap, or place into a resealable plastic bag. Marinate in refrigerator for 6 hours.

Prepare avocado salad by gently mixing cubed avocado, green onion, red bell pepper, red onion, cilantro, and tomatoes. Drizzle with lime juice and olive oil; season to taste with salt and pepper. Cover and refrigerate until ready to use.

Preheat an outdoor grill for medium-high heat and lightly oil grate.

Grill flat iron steaks until cooked to desired degree of doneness, or to an internal temperature of 135 degrees F (57 degrees C) for medium-rare, about 4 minutes per side. Remove from grill and allow to rest for 5 to 10 minutes. While the steaks are resting, cut each baguette into three pieces, then halve the pieces horizontally. Toast bread, cut-side down on grill until golden brown. Turn baguettes over, and place sliced cheese on the cut sides; allow cheese to melt.

To assemble sandwiches, thinly slice the flat iron steaks across the grain, and pile onto baguettes. Top with avocado salad before serving.

Chicken, Artichoke Heart, and Parmesan

Ingredients

6 boneless skinless chicken breast halves
2 eggs, lightly beaten
1 1/2 cups bread crumbs
3 tablespoons olive oil, divided
1 small onion, diced
2 cloves garlic, chopped
1 (10 ounce) can tomato sauce
1/2 teaspoon salt
3/4 teaspoon black pepper
6 hoagie rolls, split lengthwise
1 (12 ounce) jar artichoke hearts, drained
6 slices mozzarella cheese
6 slices red tomato
1/2 cup grated Parmesan cheese

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place each chicken breast between two sheets of plastic wrap, and pound to 1/2-inch thick. Dip each breast into lightly beaten eggs, then into bread crumbs, coating evenly.

Heat 2 tablespoons of oil in a large skillet over medium heat. Cook chicken breasts until golden brown, about 7 minutes on each side. Reduce heat if they brown too quickly; they need to be cooked through. Remove from heat and place on plate lined with paper towels. Wipe crumbs from skillet.

Heat remaining 1 tablespoon of oil in the skillet over medium heat. Add onions and stir until softened, about 5 minutes. Add the garlic, stir for 1 minute. Pour in the tomato sauce. Season with salt and pepper and simmer, uncovered, for 10 minutes, stirring occasionally.

Arrange bottom halves of 6 hoagies on one baking sheet, the tops on another, all with cut sides up. Spread about a tablespoon of tomato sauce onto each hoagie top and bottom, reserving the remainder. Place a cooked chicken breast onto each bottom half. Spoon the remaining tomato sauce over each breast and top with the artichoke hearts and one slice each of mozzarella and tomato. Sprinkle with the grated Parmesan cheese.

Bake on the bottom rack of the oven for 3 minutes or until the cheese begins to melt. Then place the sheet with the hoagie tops on an upper rack and bake until edges are golden, 3 to 4 minutes, being careful not to let them burn. Remove both sheets from the oven. Place a top on each bottom to form 6 sandwiches.

Slow Cooker Buffalo Chicken Sandwiches

Ingredients

4 skinless, boneless chicken breast halves
1 (17.5 fluid ounce) bottle buffalo wing sauce, divided
1/2 (1 ounce) package dry ranch salad dressing mix
2 tablespoons butter
6 hoagie rolls, split lengthwise

Directions

Place the chicken breasts into a slow cooker, and pour in 3/4 of the wing sauce and the ranch dressing mix. Cover, and cook on Low for 6 to 7 hours.

Once the chicken has cooked, add the butter, and shred the meat finely with two forks. Pile the meat onto the hoagie rolls, and splash with the remaining buffalo wing sauce to serve.

Spicy Roast Beef Sandwiches

Ingredients

2 teaspoons butter, softened
2 Kaiser rolls, split
1/2 pound thinly sliced deli roast beef
2 slices Monterey Jack cheese
1 teaspoon canned diced jalapeno pepper

Directions

Spread butter over the cut sides of rolls. Layer beef, cheese and peppers on the bottom halves; replace tops. Wrap each sandwich in foil; place on an ungreased baking sheet. Bake at 350 degrees F for 10-15 minutes or until the cheese is melted.

Seafood Sandwich

Ingredients

1 (8 ounce) package imitation crab
or lobster meat
1/4 cup mayonnaise
1 tablespoon finely chopped red
onion
1 teaspoon lemon juice
1/4 teaspoon OLD BAYB®
Seasoning
1 tablespoon butter, softened
2 hot dog buns

Directions

In a medium bowl, flake the crabmeat, and mix in mayonnaise, onion, lemon juice and Old Bay seasoning. Cover and refrigerate for 30 minutes to allow the flavors to mingle.

Spread butter on the inside of the hot dog buns, and toast under the broiler. Fill buns with the crab salad, and serve.

Roast Beef Sandwich Roll

Ingredients

2 (1 pound) loaves frozen bread dough, thawed
3/4 cup chopped sweet red pepper
1/2 cup chopped red onion
1 teaspoon garlic salt
1 teaspoon Italian seasoning
8 ounces thinly sliced deli roast beef, julienned
2 cups finely shredded Cheddar cheese
1 egg white
1 tablespoon water

Directions

Combine loaves of dough and shape into one ball. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place for 90 minutes.

In a microwave-safe bowl, combine the red pepper, onion, garlic salt and Italian seasoning. Cover and microwave on high for 1 minute or until vegetables are tender.

Punch dough down. On a lightly floured surface, roll into a 15-in. x 12-in. rectangle. Combine the beef, cheese and red pepper mixture; spread over the dough to within 1/2 in. of edges. Roll up jelly-roll style, starting with a long edge; pinch seams and ends to seal. Place seam side down on a lightly greased baking sheet.

In a small bowl, beat egg white and water; brush over dough. Cut a slit with a sharp knife in top of dough. Bake at 400 degrees F for 30-35 minutes or until golden brown. Let stand for 10 minutes before slicing.

Meatball Sub Sandwiches

Ingredients

2 (6 inch) submarine buns
1/2 pound lean ground beef
2 tablespoons beaten egg
2 tablespoons milk
1 teaspoon diced onion
1/8 teaspoon salt
Dash pepper
1/2 medium green pepper,
julienned
1/4 cup sliced onion
2 teaspoons canola oil
1 teaspoon all-purpose flour
1/3 cup chili sauce
1/3 cup water
1 teaspoon brown sugar
1/4 teaspoon ground mustard

Directions

Cut a thin slice off the top of each bun; scoop out bread from inside. Cover buns and tops with plastic wrap; set aside. Crumble 1/3 cup of the removed bread and place in a bowl. Add the beef, egg, milk, diced onion, salt and pepper; mix well. Shape into eight meatballs, about 1-1/2 in. each.

In a nonstick skillet, cook meatballs for 15-20 minutes or until no longer pink. Remove with a slotted spoon; set aside. In the same skillet, saute green pepper and sliced onion in oil until tender. Remove with a slotted spoon; set aside. Stir flour into skillet. Add chili sauce and water. Bring to a boil; cook and stir for 1-2 minutes.

Stir in brown sugar and mustard. Add meatballs, green pepper and onion; cover and simmer for 15 minutes. Meanwhile, warm buns at 325 degrees F for 8-10 minutes. Spoon meatballs and sauce into buns; replace tops.

Wildfire Pulled Pork Sandwiches

Ingredients

3 1/2 pounds pork roast
1/4 cup water
1 cup Bob Evans® Wildfire BBQ
Sauce
1 small red pepper, thinly sliced
1 teaspoon chili powder
12 sandwich buns

Directions

Place pork roast into slow cooker. Add 1/4 cup water. Combine Wildfire sauce, red pepper and chili powder. Pour over pork. Cover and heat on low for 6 to 8 hours. Remove pork from slow cooker and shred with 2 forks. Combine with sauce in slow cooker. Serve on buns.

Curried Egg-white Salad Sandwich

Ingredients

4 hard-boiled eggs
3 tablespoons low-fat mayonnaise
2 tablespoons red onions, thinly sliced
1 tablespoon fresh parsley, chopped
1 teaspoon white vinegar
1/2 teaspoon curry powder
salt and pepper, to taste
4 slices Roman Meal Bread

Directions

Remove eggshells, separating egg whites from yolks; dice egg whites. Combine diced egg whites with mayonnaise, onion, parsley, vinegar and curry powder in small bowl.

Spread egg salad between slices of bread creating 2 sandwiches.

Kansas Tomato Sandwich

Ingredients

2 slices white bread
1 medium tomato, thickly sliced
1 slice white American cheese
2 teaspoons butter or margarine
1 lettuce leaf (optional)
salt and pepper to taste

Directions

Toast the bread slices to your desired darkness. When done, spread lightly with butter or margarine. Place a slice of tomato on the buttered side of one slice, and top with a slice of cheese. Season to taste with salt and pepper and place a slice of lettuce on if desired. Top with the remaining slice of bread. Enjoy!

Ice Cream Sandwich with Strawberries

Ingredients

3 prepared round ice cream sandwiches
1/2 cup chopped California Almonds, chopped finely
1 cup fresh strawberries, sliced
1/4 cup prepared chocolate sauce

Directions

Allow ice cream sandwiches to soften slightly, about 3 minutes.

Place almonds in a shallow bowl and roll ice cream sandwiches in almonds, so almonds stick well to the sides.

Stack sandwiches onto a dinner plate. Top with any remaining almonds and scatter strawberries on bottom of plate and atop stacked ice cream sandwiches. Drizzle with chocolate sauce.

BBQ Chicken Sandwiches

Ingredients

2 (4 pound) whole chickens, cut up
1 1/2 cups ketchup
3/4 cup prepared mustard
5 tablespoons brown sugar
5 tablespoons minced garlic
5 tablespoons honey
1/4 cup steak sauce
4 tablespoons lemon juice
3 tablespoons liquid smoke
flavoring
salt and pepper to taste
8 hamburger buns
4 cups prepared coleslaw
(optional)

Directions

Place chicken in a large pot with enough water to cover. Bring to a boil, and cook until chicken comes off the bone easily, about 3 hours. Make sauce while the chicken cooks.

In a saucepan over medium heat, mix together the ketchup, mustard, brown sugar, garlic, honey, steak sauce, lemon juice, and liquid smoke. Season with salt and pepper. Bring to a gentle boil, and simmer for about 10 minutes. Set aside to allow flavors to mingle.

When the chicken is done, remove all meat from the bones, and chop or shred into small pieces. Place in a pan with the sauce, and cook for about 15 minutes to let the flavor of the sauce soak into the chicken. Spoon barbequed chicken onto buns, and top with coleslaw if you like.

Fiesta Pork Sandwiches

Ingredients

1 (4 pound) boneless pork
shoulder roast
1/3 cup lime juice
2 tablespoons grapefruit juice
2 tablespoons water
1 bay leaf
6 garlic cloves, minced
1/2 teaspoon salt
1/2 teaspoon dried oregano
1/2 teaspoon chili powder
2 tablespoons olive or vegetable
oil
1 large onion, thinly sliced
12 sandwich rolls, split

Directions

Cut the roast in half; pierce several times with a fork. Place in a large resealable plastic bag or shallow glass container. Combine the next eight ingredients; pour over roast. Cover and refrigerate overnight, turning occasionally. Drain, reserving marinade. In a skillet over medium heat, brown the roast in oil on all sides. Place onion, roast and marinade in a slow cooker. Cover and cook on high for 2 hours. Reduce heat to low; cook 6-8 hours longer or until the meat is tender. Remove roast; shred or thinly slice. Discard the bay leaf. Skim fat from cooking juices and transfer to a saucepan; bring to a rolling boil. Serve pork on rolls with juices as a dipping sauce.

Ham Pan Sandwiches

Ingredients

2 eggs
3 tablespoons Worcestershire sauce
1/2 teaspoon hot pepper sauce (e.g. Tabasco, etc.)
salt and pepper to taste
4 slices sandwich bread
6 slices cooked ham
3 ounces Cheddar cheese, sliced
1 tablespoon vegetable oil

Directions

In a medium bowl, whisk together eggs, Worcestershire sauce, and hot pepper sauce. Season with salt and pepper. Pour mixture into a wide, shallow dish.

Layer 2 slices bread with equal amounts of the sliced ham and cheese; top with remaining bread slices to make sandwiches, and press down to secure filling. Dip sandwiches into egg mixture, and turn to coat both sides.

Heat the oil in a griddle or frying pan over medium heat. Cook sandwiches 3 minutes on each side, or until golden brown and cheese has melted. Serve hot.

Barbecued Beef Sandwiches

Ingredients

2 cups thin slices cooked roast
beef
1 (18 ounce) bottle barbecue
sauce
5 Kaiser rolls, split

Directions

In a saucepan, combine beef and barbecue sauce; heat through.
Serve on rolls.

Crunchy Ice Cream Sandwiches

Ingredients

3 tablespoons butter or margarine
30 regular marshmallows
1/2 cup creamy peanut butter
4 cups KELLOGG'S® RICE
KRISPIES® cereal or
KELLOGG'S® COCOA
KRISPIES® cereal
2 cups ice cream, softened

Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat. Stir in peanut butter.

Add KELLOGG'S® RICE KRISPIES® cereal. Stir until well coated.

Using buttered spatula or wax paper evenly press mixture into 13 x 9 x 2-inch pan coated with cooking spray. Cool. Cut into twelve 3-inch squares.

Top six of the cereal squares with ice cream. Place remaining squares on top. Cut each in half, making twelve 3 x 1 1/2-inch sandwiches. Individually wrap in plastic wrap. Store in airtight container in freezer for up to 6 weeks.

Sweetheart Cookie Sandwiches

Ingredients

1/4 cup shortening
1/4 cup butter
1 cup white sugar
1 egg
1/4 teaspoon peppermint extract
2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
3 tablespoons milk
1 cup rolled oats
2 drops red food coloring
1 (16 ounce) container prepared chocolate frosting

Directions

In a large bowl, beat together shortening, butter or margarine and sugar until light and fluffy. Add egg and peppermint extract; beat well.

Sift together flour, baking powder and salt; add to shortening mixture alternating with milk and mix well. Stir in oats; add in just enough food coloring to make a pink dough. Cover and chill for 1 hour.

Preheat oven to 375 degrees F (190 degrees C).

Roll out dough on a lightly floured board; cut out cookies with a floured 2 inch cookie cutter. Place on a lightly greased cookie sheet.

Bake in preheated oven for about 6 minutes. Remove cookies from sheet to cool.

Frost half of the cookies with frosting; top with remaining cookies, sandwich style.

Scyros (Pita Sandwich)

Ingredients

Scottziki Sauce

1/2 cup plain yogurt
1/2 cucumber - peeled, seeded
and finely chopped
1/2 teaspoon chopped fresh dill,
or to taste

Sandwiches

2 tablespoons olive oil
3 large cloves garlic, minced
1 large red onion, thinly sliced
1 pound ground beef
1 pinch dried oregano, or to taste
2 stalks celery, chopped
1 bunch fresh spinach, cleaned
and stemmed
1/2 cup sliced fresh mushrooms
(optional)
5 pita breads, warmed
1/2 cup banana pepper rings
2 tomatoes, cut into wedges

Directions

Strain the yogurt in a yogurt strainer or coffee filter for 15 minutes. Mince the cucumber, and place into a mesh strainer to drain for 15 minutes. Squeeze any excess liquid from the cucumber, then place into a small mixing bowl. Stir in the yogurt and dill. Cover, and refrigerate until ready to serve.

Heat the olive oil in a skillet over medium heat; stir in the garlic, and cook until fragrant, about 5 minutes. Set aside about 1/4 of the onion slices to use on the sandwiches, and add the remaining onion to the skillet; cook until soft, about 5 minutes more. Add the ground beef and oregano, and cook until the meat is no longer pink and is beginning to brown. Increase heat to medium-high, drain any grease from the beef, then stir in the celery, spinach, and mushrooms. Cook and stir until the celery has softened and the meat has nicely browned, about 5 minutes more.

To assemble the Scyros, divide the meat among the warmed pitas. Top each sandwich with some onion slices, banana pepper rings, and tomato wedges. Dollop with the Scottziki sauce to serve.

Caprese Salad Topped Smoked Sausage

Ingredients

1 (16 ounce) package Hillshire FarmB® Hot and Spicy Italian Smoked Sausage Links
1/4 cup balsamic vinegar
1 tablespoon olive oil
2 cups grape tomatoes, cut in half
1 (8 ounce) package fresh small mozzarella balls (ciliegine-sized), cut into quarters
1 tablespoon chopped red onion
3 tablespoons chopped fresh basil
1/4 teaspoon salt
6 French bread rolls, split

Directions

Brush sausages with balsamic vinegar; set aside.

Heat olive oil over medium heat in small skillet. Add tomatoes and cook until soft, about 3-5 minutes, stirring occasionally. In small bowl, combine tomatoes, mozzarella, red onion, basil and salt.

Grill sausages according to package directions, turning frequently and brushing with balsamic vinegar. Place one grilled sausage in each roll and generously top with tomato-mozzarella mixture.

Peanut Butter Cup Grilled Sandwich

Ingredients

2 teaspoons margarine
2 slices white bread
1 1/2 tablespoons peanut butter
2 tablespoons semisweet
chocolate chips

Directions

Spread 1 teaspoon of margarine onto one side of each slice of bread. Put the margarine sides together. This is to keep from getting margarine on your hands when spreading peanut butter. Spread peanut butter over one slice of bread, and sprinkle chocolate chips onto the peanut butter. Remove the other slice of bread from the back of the peanut butter slice, and place margarine side out over the peanut butter and chocolate chips.

Place a skillet over medium heat. Fry sandwich until golden brown on each side, 2 to 3 minutes. Cool slightly before cutting in half.

Loosemeat Sandwiches III

Ingredients

2 pounds lean ground beef
1 teaspoon salt
1/2 teaspoon ground black pepper
1 1/2 cups water
1 onion, chopped
24 slices dill pickle slices
4 ounces prepared mustard
8 hamburger buns

Directions

In a large skillet over medium heat, cook the ground beef until brown. Drain. Return to pan with salt, pepper, and water to cover. Reduce heat to low and simmer, uncovered, until water is gone, 15 to 30 minutes.

Serve meat on buns topped with chopped onion, dill pickle slices and mustard.

Beefy Rice Salad Sandwiches

Ingredients

1 1/2 cups rice, cooked
1/2 small onion, finely chopped
1/2 red bell pepper, finely chopped
1 tablespoon olive oil
3/4 pound lean ground beef
1/2 teaspoon dried thyme, crushed
1/2 avocado - peeled, pitted and diced
1/4 cup chopped fresh parsley
salt and pepper to taste
3 tablespoons olive oil
3 tablespoons seasoned rice vinegar
3 pita bread rounds, cut in half
lettuce leaves
tomato slices

Directions

Rinse rice in a fine mesh strainer under cold running water until no longer cloudy. Transfer to a medium saucepan and cover with 2 1/2 cups water. Bring to a boil, cover, and reduce heat to low. Simmer for 15 minutes, remove from heat and let stand for at least 10 minutes, or until all liquid has evaporated. Set aside to cool.

Cook onion and bell pepper in 1 tablespoon oil over medium high heat until tender. Add ground beef and thyme, and cook until well browned, stirring occasionally and reducing heat if necessary.

In a bowl, stir together cooked rice, meat mixture, avocado, and parsley. In a separate bowl, whisk together olive oil, rice vinegar, and desired amount of salt and pepper. Pour over rice mixture, and toss lightly. Line each pita half with lettuce and tomato, and fill each with rice mixture. Serve warm or cold. Enjoy!

Sausage Sandwich with Sauteed Apple Slices

Ingredients

3 links pork sausage
2 tablespoons butter
1 large Granny Smith apples -
peeled, cored and sliced
2 slices whole wheat bread
1 tablespoon butter, softened
1/4 cup maple syrup

Directions

Split sausages in half lengthwise. Brown slowly in a skillet (turning often and draining off fat as it collects) until brown and cooked through, about 15 minutes.

In another skillet, heat 2 tablespoons butter over low heat. Add apple slices and saute, turning often, until nicely browned and tender. They should be brown at the same time the sausages are ready.

Toast bread and spread with softened butter. Drain sausages and arrange on toast. Arrange apple slices over sausages. Pour maple syrup over all. Serve immediately!

Chicken Salad Sandwiches

Ingredients

2 cups cubed, cooked chicken
2 celery ribs, chopped
1/2 cup chopped green pepper
1/2 cup mayonnaise
1/3 cup slivered almonds, toasted
1/4 cup sweet pickle relish
1/4 cup sliced pimiento-stuffed olives
2 tablespoons chopped onion
2 teaspoons prepared mustard
3/4 teaspoon salt
1/4 teaspoon pepper
12 English muffins, split and toasted
12 lettuce leaves
12 thin slices tomato

Directions

In a bowl, combine the first 11 ingredients. Top 12 muffin halves with lettuce leaves; spread with chicken salad. Top with tomato slices and remaining muffin halves.

Cucumber Sandwiches III

Ingredients

1 (8 ounce) package cream cheese, softened
1/2 cup mayonnaise
1 (.7 ounce) package dry Italian salad dressing mix
2 loaves French bread, cut into 1 inch slices
2 medium cucumbers, sliced
1 pinch dried dill weed

Directions

In a medium bowl, mix together the cream cheese, mayonnaise and Italian dressing mix. Refrigerate for at least 6 hours, or preferably overnight.

Spread the cream cheese blend onto slices of French bread. Top with a cucumber slice, and sprinkle with dill. You can make as many or few as you like. the cream cheese mixture keeps for about a week in the refrigerator so you can make them over and over again!

Cucumber Sandwich

Ingredients

2 thick slices whole wheat bread
2 tablespoons cream cheese,
softened
6 slices cucumber
2 tablespoons alfalfa sprouts
1 teaspoon olive oil
1 teaspoon red wine vinegar
1 tomato, sliced
1 leaf lettuce
1 ounce pepperoncini, sliced
1/2 avocado, mashed

Directions

Spread each slice of bread with 1 tablespoon cream cheese. On one slice of bread, arrange cucumber slices in a single layer. Cover with sprouts, then sprinkle with oil and vinegar. Layer tomato slices, lettuce, and pepperoncini. Spread other slice of bread with mashed avocado. Close sandwich and serve immediately.

Reuben Sandwich II

Ingredients

1 tablespoon chili sauce
1/3 cup mayonnaise
1/4 cup butter, softened
8 slices rye bread
1/2 pound thinly sliced corned beef
1/2 pound sliced Swiss cheese
1 pound sauerkraut

Directions

Preheat oven broiler.

Mix chili sauce and mayonnaise until smooth. Spread mayonnaise mixture and butter on bread slices. Layer corned beef, Swiss and sauerkraut on 4 slices and top with remaining slices. Place on baking sheet under preheated broiler and broil until browned, turning once, 2 minutes.

Nutty Marmalade Sandwiches

Ingredients

1/2 cup peanut butter
1/4 cup orange marmalade
1/4 cup shredded sharp Cheddar
cheese
1 teaspoon lemon juice
6 slices bread

Directions

In a small bowl, combine peanut butter, marmalade, cheese and lemon juice; mix well. Spread over three slices of bread; top with remaining bread. Freeze for up to 4 months. Remove from the freezer at least 4 hours before serving.

Mock Ice Cream Sandwiches

Ingredients

2 cups fat-free whipped topping
1/2 cup miniature semisweet
chocolate chips
8 whole chocolate graham
crackers

Directions

In a bowl, combine whipped topping and chocolate chips. Break or cut graham crackers in half. Spread whipped topping mixture over half of the crackers; top with remaining crackers. Wrap in plastic wrap and freeze for at least 1 hour.

Sirloin Sandwiches

Ingredients

1 cup soy sauce
1/2 cup vegetable oil
1/2 cup cranberry or apple juice
1 (3 pound) boneless beef sirloin
tip roast
1 (1 ounce) package au jus gravy
mix
12 French rolls, split

Directions

In a large resealable plastic bag or shallow glass container, combine the soy sauce, oil and juice; mix well. Remove 1/2 cup for basting; cover and refrigerate. Add the roast to remaining marinade; turn to coat. Seal or cover and refrigerate for 8 hours or overnight, turning occasionally.

Drain and discard the marinade. Grill roast, covered, over indirect heat, basting and turning every 15 minutes, for 1 hour or until meat reaches desired doneness (for medium-rare, a meat thermometer should read 145 degrees F; medium, 160 degrees F; well-done, 170 degrees F). Remove from the grill; let stand for 1 hour. Cover and refrigerate overnight. Just before serving, prepare gravy mix according to package directions. Thinly slice roast; add to the gravy and heat through. Serve on rolls.

Hearty Italian Sandwiches

Ingredients

1 1/2 pounds lean ground beef
1 1/2 pounds bulk Italian sausage
2 large onions, sliced
2 large green peppers, sliced
2 large sweet red peppers, sliced
1 teaspoon salt
1 teaspoon pepper
1/4 teaspoon crushed red pepper flakes
8 sandwich rolls, split
shredded Monterey Jack cheese (optional)

Directions

In a skillet, brown beef and sausage; drain.

Place a third of the onions and peppers in a slow cooker; top with half of the meat mixture. Repeat layers of vegetables and meat, then top with remaining vegetables. Sprinkle with salt, pepper and pepper flakes. Cover and cook on low for 6 hours or until vegetables are tender.

With a slotted spoon, serve about 1 cup of meat and vegetables on each roll. Top with cheese if desired. Use pan juices for dipping if desired.

Oatmeal Sandwich Cremes

Ingredients

3/4 cup shortening
1 cup sugar
1 cup packed brown sugar
1 egg
1/4 cup water
1 teaspoon vanilla extract
1 1/2 cups self-rising flour*
1 teaspoon baking soda
1 teaspoon ground cinnamon
3 cups quick-cooking oats
3/4 cup raisins

FILLING:

1/2 cup butter or margarine,
softened
1/2 cup shortening
3 3/4 cups confectioners' sugar
2 tablespoons milk
1 teaspoon vanilla extract
Dash salt

Directions

In a mixing bowl, cream shortening and sugars. Beat in egg, water and vanilla. Combine flour, baking soda and cinnamon; gradually add to the creamed mixture. Stir in oats and raisins. Drop by tablespoonfuls 3 in. apart onto ungreased baking sheets. Flatten with a glass. Bake at 325 degrees F for 13-14 minutes or until lightly browned. Remove to wire racks to cool.

Combine filling ingredients in a mixing bowl; beat until smooth. Spread on the bottom of half of the cookies; top with remaining cookies.

Portobello Sandwiches

Ingredients

2 cloves garlic, minced
6 tablespoons olive oil
1/2 teaspoon dried thyme
2 tablespoons balsamic vinegar
salt and pepper to taste
4 large portobello mushroom caps
4 hamburger buns
1 tablespoon capers
1/4 cup mayonnaise
1 tablespoon capers, drained
1 large tomato, sliced
4 leaves lettuce

Directions

Turn on broiler, and adjust rack so it is as close to heat source as possible.

In a medium-size mixing bowl, mix together garlic, olive oil, thyme, vinegar, salt and pepper.

Put the mushroom caps, bottom side up, in a shallow baking pan. Brush the caps with 1/2 the dressing. Put the caps under the broiler, and cook for 5 minutes.

Turn the caps, and brush with the remaining dressing. Broil 4 minutes. Toast the buns lightly .

In a small bowl, mix capers and mayonnaise. Spread mayonnaise mixture on the buns, top with mushroom caps, tomato and lettuce.

Awesome Asparagus Sandwich

Ingredients

1 bunch fresh asparagus, trimmed
1 red bell pepper, seeded and quartered
1 tablespoon olive oil
3 hoagie rolls
6 ounces shredded Swiss cheese
1 ripe tomato, sliced
3 tablespoons mayonnaise
2 tablespoons lemon juice
1 teaspoon minced garlic

Directions

Preheat oven to 350 degrees F (175 degrees C).

Toss asparagus and red pepper with olive oil. Place on a lined baking sheet and bake until tender, about 10 minutes. Once cool enough to handle, remove skin from the pepper and slice into strips.

Cut hoagie rolls in half, place on a baking sheet, and toast lightly in the oven. Remove rolls from the oven and sprinkle each half with cheese. Place 4 to 5 asparagus spears and a few strips of pepper on one side. Place slices of tomato on the other side of the roll. Place the hoagies back in the oven until the cheese is melted, about 5 minutes.

Meanwhile, in a separate bowl, mix the mayonnaise, lemon juice, and garlic together. Spread the dressing on one side of the roll and close sandwich.

Grilled Tofu Sandwich Filling

Ingredients

1 (16 ounce) package firm tofu
1 cup honey mustard sauce
2 tablespoons vegetable oil

Directions

Preheat your oven to broil.

Cut the tofu cake into 4 pieces. Slice each piece very thinly, then lay the tofu strips on a paper towel and blot them dry to remove excess moisture. Place the dry strips in a bowl and cover them with the honey mustard sauce. Cover the bowl and refrigerate for at least 3 hours, stirring occasionally.

Broil for 5 minutes, then flip the tofu and broil for another 5 minutes, or until the tofu is hot.

Easy Blueberries And Cream French Toast

Ingredients

1/4 cup red wine
1/2 cup orange juice
1/2 teaspoon grated orange zest
1/2 cup maple syrup
1 pinch crushed red pepper flakes, or to taste (optional)

8 slices whole wheat bread
1/2 cup softened cream cheese
1/2 cup fresh blueberries
4 eggs
1/3 cup milk
1/4 cup butter

Directions

Bring the red wine, orange juice, and orange zest to a boil in a small saucepan; reduce heat to medium-low and cook for 5 minutes. Pour in the maple syrup and crushed red pepper flakes. Continue cooking 5 minutes more; reduce heat to warm and keep the syrup hot.

Meanwhile, spread one side of each slice of bread with the softened cream cheese. Press the blueberries into the cream cheese and sandwich two pieces of bread together with the cream cheese on the inside to form the sandwiches; set aside. Beat the eggs in a mixing bowl; whisk in the milk until smooth.

Melt the butter in a large skillet over medium heat. Dip the sandwiches into the egg mixture allowing the egg to soak into the bread; allow excess egg to drip off. Cook the sandwiches in the hot butter until golden brown on both sides and the bread is no longer soggy, about 5 minutes per side. Serve with the hot orange maple syrup.

Italian Beef Sandwiches

Ingredients

4 pounds boneless rump roast
6 cloves garlic, slivered
1 cup water
1 tablespoon salt
1 tablespoon coarsely ground black pepper
1 tablespoon crushed red pepper
1 tablespoon dried oregano

Directions

Preheat oven to 250 degrees F (120 degrees C). Make slits in roast with a sharp knife, and insert garlic slivers. Place roast in a pan not much larger than the roast. Pour water into pan, and season roast with salt, black pepper, red pepper, and oregano.

Cover, and bake in preheated oven for 2 hours, basting occasionally. Remove from oven, and let cool in roasting pan. Meat should be very rare. Wrap tightly and refrigerate overnight.

The next day, Remove roast from pan, and slice as thinly as possible. Add a little water to roasting pan, and heat on stovetop, but do not boil. Stir to blend seasonings. When au jus is hot, add sliced beef just long enough to heat through. Serve on crusty Italian bread with au jus available for dipping.

Reuben Sandwich II

Ingredients

2 tablespoons butter
8 slices rye bread
8 slices deli sliced corned beef
8 slices Swiss cheese
1 cup sauerkraut, drained
1/2 cup Thousand Island dressing

Directions

Preheat a large skillet or griddle on medium heat.

Lightly butter one side of bread slices. Spread non-buttered sides with Thousand Island dressing. On 4 bread slices, layer 1 slice Swiss cheese, 2 slices corned beef, 1/4 cup sauerkraut and second slice of Swiss cheese. Top with remaining bread slices, buttered sides out.

Grill sandwiches until both sides are golden brown, about 15 minutes per side. Serve hot.

Cheddar, Baby Leek and Tomato Sandwich

Ingredients

4 slices sourdough bread
3 tablespoons butter, room temperature
3 small leeks, white part only, julienned
2/3 cup shredded white Cheddar cheese
4 slices firm tomatoes
2 tablespoons mayonnaise

Directions

Heat a frying pan on medium heat. Spread butter evenly on one side of each bread slice; place two slices, butter side down, in the pan. Top with leeks, half of the cheese, the tomato slices, then the remaining cheese. Spread the mayonnaise on the unbuttered side of the remaining two bread slices; place mayonnaise side down on the sandwich. Toast until golden brown, then flip, and brown the other side.

WWII Spam and Egg Sandwich

Ingredients

- 1 tablespoon butter
- 2 tablespoons finely chopped onion
- 1 slice fully cooked luncheon meat (e.g. Spam)
- 1 egg, beaten
- 2 slices bread
- 1 slice American cheese (optional)
- 1 slice tomato (optional)

Directions

Melt butter in a small skillet over medium-high heat. Saute the onion in butter until soft. Mash up the slice of luncheon meat with a fork, and add it to the skillet. Cook for 2 or 3 minutes, until browned. Pour the egg into the skillet so that it covers all of the meat and onion. Cook until firm, then flip to brown the other side.

Place the egg and meat onto one slice of the bread and top with cheese and tomato if desired. Place the other piece of bread on top. Bread can also be toasted first.

Zucchini Picadillo Sandwich

Ingredients

1/2 pound ground beef
1/4 pound bulk Italian sausage
1/4 cup chopped onion
2 garlic cloves, minced
1 (14.5 ounce) can diced tomatoes, undrained
1 medium zucchini, diced
1 cup uncooked instant rice
3/4 cup water
1/2 teaspoon dried basil
1/2 teaspoon salt
8 (8 inch) flour tortillas

Directions

In a large skillet over medium heat, brown beef, sausage, onion and garlic; drain. Add tomatoes, zucchini, rice, water, basil and salt; cook until zucchini and rice are tender, about 10 minutes. Meanwhile, form eight 3-in. balls from aluminum foil; place on a baking sheet. Drape a flour tortilla over the top of each ball; secure sides with toothpicks to form a shell. Bake at 400 degrees F for 8 -10 minutes or until firm. Remove the toothpicks; place shells on plates. Fill with zucchini mixture; serve warm. Zucchini mixture can also be served as a dip with tortilla chips.

French Dip Sandwiches

Ingredients

1 (3 pound) boneless beef chuck
roast
1 teaspoon dried oregano
1 teaspoon dried rosemary,
crushed
1/2 teaspoon seasoned salt
1/4 teaspoon pepper
3 cups beef broth
1 bay leaf
1 clove garlic, peeled
sliced French bread

Directions

Place roast on a rack in a pressure cooker; sprinkle with oregano, rosemary, seasoned salt and pepper. Add broth, bay leaf and garlic. Close cover securely; place pressure regulator on vent pipe.

Bring cooker to full pressure over high heat. Reduce heat to medium-high and cook for 1 hour. (Pressure regulator should maintain a slow steady rocking motion; adjust heat if needed.)

Remove from the heat. Immediately cool according to manufacturer's directions until pressure is completely reduced. remove beef; shred with two forks. Discard bay leaf and garlic from broth. Serve shredded beef on French bread with broth for dipping.

Cinnamon-Raisin Peanut Butter Sandwich

Ingredients

1/2 cup peanut butter
2 tablespoons honey
1 teaspoon ground cinnamon, or
to taste
4 tablespoons raisins
8 slices whole-grain bread

Directions

In a small bowl, mix together peanut butter, honey, and cinnamon.

Spread about 2 tablespoons of the peanut butter spread over one side of one slice of bread. Sprinkle 1 tablespoon raisins evenly over peanut butter, and place a slice of bread on top of the raisins to make a sandwich. Repeat with remaining ingredients.

Ice Cream Sandwich

Ingredients

1 Pop-Tarts® Frosted Strawberry toaster pastry, cut in half
1/4 cup ice cream, softened
1 tablespoon whipped cream
1 strawberry

Directions

Place one half of the Pop-Tarts® Frosted Strawberry toaster pastry on a dessert plate; spread the ice cream evenly over the pastry half and top with the remaining piece. Spoon the whipped cream on the sandwich and top with a strawberry. Enjoy immediately!

Luau Chicken Sandwiches

Ingredients

1 (20 ounce) can sliced pineapple
1 tablespoon brown sugar
1 teaspoon ground mustard
1 teaspoon garlic salt
1/2 teaspoon pepper
6 boneless, skinless chicken breast halves
1/4 cup mayonnaise
1 tablespoon Dijon mustard
1/4 teaspoon dill weed
6 kaiser rolls, split and toasted
6 lettuce leaves

Directions

Drain pineapple, reserving 1 cup juice and six pineapple slices (save remaining juice and pineapple for another use). In a large resealable plastic bag, combine the brown sugar, ground mustard, garlic salt, pepper and reserved pineapple juice; add chicken. seal bag and turn to coat; refrigerate for at least 2 hours, turning occasionally. In a small bowl, combine the mayonnaise, Dijon mustard and dill. Refrigerate until serving.

Drain and discard marinade. Grill the chicken, covered, over medium heat for 5-6 minutes on each side or until juices run clear. Grill pineapple slices for 1 minute on each side. Spread mayonnaise mixture on rolls. Top with lettuce if desired, chicken and pineapple.

Campfire Breakfast Sandwich

Ingredients

2 tablespoons butter
2 slices bread
1 egg
1 slice Cheddar cheese

Directions

Place a Hobo Pie toaster in the hot coals of a campfire to preheat for a few minutes.

Butter both slices of bread, then place one slice, butter-side down into the toaster. Crack the egg onto the bread, and break the yolk. Top with a slice of cheese and the second slice of bread, butter-side up.

Close the toaster, and place into the coals of the fire. Cook for several minutes, turning frequently, until the bread has browned nicely on both sides.

Tropical Ice Cream Sandwiches

Ingredients

16 slices pound cake
1 (16 ounce) container mango sorbet, softened
1/2 cup granular no-calorie sucralose sweetener (e.g., Splenda ®)
1 lime, juiced
1 (10 ounce) can coconut milk
1 pint blueberries
1 mango, cubed
1 pint strawberries, hulled and quartered
2 fresh peaches, sliced
sweetened whipped cream
8 sprigs fresh mint for garnish

Directions

Make 8 sandwiches, using 2 slices of pound cake and 1/4 cup softened mango sorbet each. Wrap each sandwich tightly with plastic wrap, and freeze for 2 hours.

Dissolve sweetener in lime juice and coconut milk; toss with blueberries, mango, strawberries, and peach slices.

To serve, unwrap the sandwiches and place each onto a dessert plate. Top with a mound of fruit and garnish with whipped cream and a mint sprig.

Grandma's Pork and Bean Sandwiches

Ingredients

4 slices white bread
4 slices processed cheese
6 slices bacon, cut in half
1 (15 ounce) can baked beans
with pork

Directions

Preheat the oven's broiler.

Place bread slices on a broiling pan that has been lined with aluminum foil. Spoon about 1/2 cup of beans onto each piece of bread. Cover each pile of beans with a slice of cheese. Place three half-slices of bacon onto each sandwich so that they are not hanging over the edge.

Broil for 5 minutes in the preheated oven, or until the bacon is cooked and cheese is melted. Watch them carefully! I suggest leaving the oven door cracked near the 5 minute mark to allow some of the oven heat to escape.

Southwestern Whole Grain Egg Sandwich

Ingredients

2 large eggs
2 tablespoons shredded cheddar
or jack cheese
2 tablespoons fresh salsa
2 tablespoons sliced green onions
2 slices toasted Roman Meal
Bread
sliced avocado (optional)

Directions

Spray medium skillet with nonstick cooking spray; heat over medium heat. Add eggs to pan; cook 2 minutes on each side or until desired degree of doneness. Sprinkle with cheese; cover and cook for 30 seconds until cheese melts. Remove from pan. Top with egg, salsa, green onions and avocado slices

Easy Ham and Cheese Appetizer Sandwiches

Ingredients

1 cup butter, softened
3 tablespoons poppy seeds
1 onion, grated
1 tablespoon Worcestershire sauce
2 tablespoons prepared Dijon-style mustard
2 (12 ounce) packages white party rolls
1/2 pound chopped cooked ham
5 ounces shredded Swiss cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together butter, poppy seeds, onion, Worcestershire sauce and prepared Dijon-style mustard.

Slice rolls in half horizontally and set aside tops. Spread bottoms with the butter mixture. Top with ham and Swiss cheese. Replace tops.

Arrange rolls in a single layer in a medium baking dish. Bake in the preheated oven 10 to 12 minutes, until rolls are lightly browned and cheese is melted.

Ultimate Steak Sandwich

Ingredients

4 hard rolls, split
1/2 cup mayonnaise
3 cloves garlic, minced
1 tablespoon Parmesan cheese

3 tablespoons olive oil
2 pounds round steak, thinly sliced
1 large onion, sliced and quartered
1 pinch coarse sea salt
1/2 teaspoon Worcestershire sauce
1/8 teaspoon liquid smoke

8 (1 ounce) slices provolone cheese
1/2 teaspoon Italian seasoning

Directions

Preheat an oven to 500 degrees F (260 degrees C). Split the rolls open and toast them on a baking sheet in the oven while it is preheating. Mix together the mayonnaise, garlic, and Parmesan cheese in a small bowl. Refrigerate until ready to use. Remove the rolls from the oven when toasted as desired.

Heat olive oil in a large skillet over medium-high heat. Carefully place the sliced steak and onions in the pan and season with sea salt, Worcestershire sauce, and liquid smoke. Cook and stir until the steak is browned and the onion is tender, about 10 minutes.

Generously spread the prepared garlic-Parmesan mayonnaise on both halves of the toasted rolls. Divide the steak and onion mixture evenly among the bottom halves of the rolls, piling them high. Top each with 2 slices provolone cheese and sprinkle with Italian seasoning. Place the tops on the sandwiches.

Bake the sandwiches on a baking sheet in the preheated oven until the cheese is melted, about 5 minutes.

Mediterranean Made Rights (Loose Meat)

Ingredients

2 tablespoons olive oil
1 pound ground lamb
1/2 cup minced onion
1 teaspoon minced lemon zest
1/2 teaspoon dried oregano
1/2 teaspoon garlic powder
1/2 teaspoon salt
1/2 teaspoon black pepper
1/4 cup lemon juice
1 cup water

1 (6 ounce) container plain yogurt
3 ounces crumbled feta cheese
1/4 teaspoon dried oregano
1/4 teaspoon garlic powder
1/4 teaspoon lemon zest
salt and pepper to taste

6 pita bread rounds

Directions

Heat the olive oil in a large skillet over medium-high heat. Stir in the lamb, and cook until it begins to crumble. Add the onions, and continue cooking until the lamb has browned and the onions have softened, about 5 minutes more. Drain off any excess fat, then reduce the heat to medium-low, and stir in 1 teaspoon lemon zest, 1/2 teaspoon dried oregano, 1/2 teaspoon garlic powder, 1/2 teaspoon salt, and 1/2 teaspoon black pepper. Stir 1/4 cup lemon juice into the water, then pour 1/4 cup of this mixture into the lamb. Cook until the liquid has mostly evaporated, then stir in another 1/4 cup, and cook again until mostly evaporated. Continue adding the liquid 1/4 cup at a time until you have used all of it. This should take about 30 minutes in all. The meat should look moist, but not be sitting in liquid.

While the meat is cooking, make the feta sauce by placing the yogurt, feta cheese, 1 tablespoon lemon juice, 1/4 teaspoon dried oregano, 1/4 teaspoon garlic powder, and 1/4 teaspoon lemon zest into a blender. Puree until smooth, then season to taste with salt and pepper. Set aside.

Spoon the lamb mixture onto warmed pita bread. Top with the feta sauce to serve.

Toasted Caprese Sandwich

Ingredients

1 head garlic
1 tablespoon olive oil
2 tablespoons butter
1 (1 pound) loaf ciabatta bread,
split in half horizontally
1 tablespoon dried rosemary
10 leaves fresh basil leaves,
chopped
3 tomatoes, sliced
2 teaspoons balsamic vinegar
(optional)
8 ounces fresh mozzarella cheese,
sliced

Directions

Preheat an oven to 400 degrees F (200 degrees C).

Cut off the top of the head of garlic to expose the cloves, trimming about 1/4 inch off of the top of each clove. Drizzle the cut cloves with olive oil, then nestle the head into a piece of aluminum foil. Place in preheated oven and bake until the cloves are tender, about 35 minutes. Remove garlic from oven; do not turn oven off. Squeeze garlic from cloves into a small dish; mash into a paste.

Spread the butter on the cut sides of the bread, sprinkle with rosemary, and place on a baking sheet. Toast bread in preheated oven for 5 minutes. Remove from oven and spread with garlic paste. Top one half of loaf with basil and tomatoes. Drizzle tomato slices with balsamic vinegar. Top remaining half of loaf with sliced mozzarella. Return sandwich halves to baking sheet.

Place in hot oven and cook until the cheese has melted, about 10 minutes. Allow sandwich to cool slightly before assembling. Cut into 4 pieces to serve.

Toasted Strawberry-Cream Cheese Breakfast

Ingredients

2 1/2 cups fresh strawberries,
cleaned, hulled and sliced
3/4 cup pink sparkling wine
1 (8 ounce) package cream
cheese, softened
3/4 cup finely chopped white
chocolate
2 teaspoons finely grated orange
zest
2 tablespoons fresh orange juice
8 slices cinnamon raisin bread
2 tablespoons butter
1/2 cup maple syrup

Directions

Place the strawberries in a bowl with the sparkling wine and let marinate at least 20 minutes. Drain the strawberries, reserving the sparkling wine. Set aside 1/2 cup of strawberries for a garnish.

Meanwhile, combine the cream cheese, white chocolate, orange zest, and orange juice in a separate bowl; stir and blend until smooth.

Spread 4 slices of raisin bread with the cream cheese mixture. Arrange the drained strawberries over the cream cheese. Top with remaining 4 slices of raisin bread to make a sandwich.

Melt the butter in a large skillet over medium heat. Place the sandwiches in the skillet; cook until lightly toasted on each side, about 2 minutes per side.

Place the toasted sandwiches on serving plates, and cut in half. Drizzle evenly with maple syrup, and garnish with remaining strawberries. Serve with the reserved sparkling wine.

Green Chili Chicken Sandwiches

Ingredients

4 boneless, skinless chicken breast halves
2/3 cup soy sauce
1/4 cup cider vinegar
2 tablespoons sugar
2 teaspoons vegetable oil
1 (4 ounce) can whole green chilies, drained and sliced lengthwise
4 slices Pepper Jack or Monterey Jack cheese
4 kaiser or sandwich rolls, split

Directions

Pound chicken to flatten; place in a large resealable plastic bag. In a bowl, combine the soy sauce, vinegar, sugar and oil; mix well. Set aside 1/4 cup for basting. Pour the remaining marinade over chicken;

seal bag and turn to coat. Refrigerate for 30 minutes.

Drain and discard marinade. Grill chicken, uncovered, over medium heat for 3 minutes. Turn and baste with reserved marinade; grill 3 minutes longer or until juices run clear. Top each with a green chili and cheese slice; cover and grill for 2 minutes or until cheese is melted. Serve on rolls.

Teriyaki Pulled Pork Sandwiches

Ingredients

1 (3 pound) boneless pork shoulder roast, trimmed
2 teaspoons olive oil
1 cup finely chopped onion
1 cup teriyaki sauce, divided
1/2 cup unsweetened pineapple juice
3 tablespoons all-purpose flour
8 whole wheat hamburger buns, split
1 (20 ounce) can sliced pineapple, drained

Directions

In a large skillet, brown roast in oil over medium-high heat. Cut in half; place in a 5-qt. slow cooker. Add the onion, 1/2 cup teriyaki sauce and pineapple juice. Cover and cook on low for 7-8 hours or until meat is tender.

Remove roast; set aside. In a small bowl, combine the flour and remaining teriyaki sauce until smooth; stir into cooking juices. Cover and cook on high for 30-40 minutes or until thickened. Shred meat with two forks; return to the slow cooker and heat through. Spoon 1/2 cup onto each bun; top with a slice of pineapple.

Cuban-style Grilled Turkey Sandwich

Ingredients

2 tablespoons pickle relish,
drained
1 teaspoon fresh squeezed
orange juice
1/2 teaspoon sugar
2 ounces deli-style sliced turkey
breast
2 slices low-fat Swiss cheese
1/2 cup fresh baby spinach
4 slices Roman Meal Bread

Directions

Combine relish, orange juice, and sugar together in a small bowl.

Spray large nonstick pan or grill pan with cooking spray; heat over medium-high heat. Add bread slices to pan. Layer with cheese, turkey, and spinach, dividing ingredients equally between two bread slices. Spread relish mixture on remaining bread slices.

Cook over medium-high heat until cheese begins to melt. Assemble into two sandwiches. Cook one additional minute until toasted. Serve immediately.

Tuna Patty Sandwiches

Ingredients

1 egg
1/2 teaspoon prepared mustard
1/4 cup dry bread crumbs
1 (6 ounce) can tuna, drained and flaked
1 tablespoon vegetable oil
2 sandwich rolls, split

Directions

In a bowl, combine the egg, mustard, crumbs and tuna; mix well. Shape into four patties (mixture will be soft). In a skillet over medium heat, fry patties in oil on both sides until lightly browned. Place two patties on each roll.

Grilled Chicken Salad Sandwich

Ingredients

- 1 cup mayonnaise
- 1/8 teaspoon ground black pepper
- 1/8 teaspoon garlic powder
- 1/8 teaspoon celery salt
- 4 cups chopped leftover grilled chicken
- 2 celery stalks, sliced
- 1/2 cup sweetened dried cranberries
- 2/3 cup salted cashews
- 8 slices bread, toasted
- 4 tablespoons mayonnaise
- 4 large red leaf lettuce leaves
- 1 ripe tomato, sliced

Directions

Whisk together 1 cup of mayonnaise, pepper, garlic powder, and celery salt until combined. Combine the chicken, celery, cranberries, and cashews in a large bowl. Pour the mayonnaise mixture over the chicken mixture and stir until evenly combined.

Spread 1/2 tablespoon of mayonnaise on each slice of toasted bread. Divide the chicken salad between four of the slices of toast; top each with a lettuce leaf and a slice of tomato. Complete each sandwich with the remaining toast slices.

Make-Ahead Sandwiches

Ingredients

1 1/2 pounds ground beef
3/4 cup chopped onion
3/4 cup ketchup
3/4 cup chopped dill or sweet pickles
1 1/2 teaspoons salt
1/4 teaspoon pepper
1/4 teaspoon garlic powder
1/8 teaspoon hot pepper sauce
1 1/2 cups shredded mozzarella cheese
12 hot dog buns, split

Directions

In a saucepan, cook the beef and onion until meat is no longer pink; drain. Stir in ketchup, pickles, salt, pepper, garlic powder and hot pepper sauce; heat through. Stir in cheese. Place about 1/3 cupful on six buns; serve immediately. Cover and refrigerate remaining meat mixture until cool. Fill the remaining buns; wrap individually in heavy-duty foil and seal tightly. Freeze for up to 3 months. To use frozen sandwiches: Bake in foil at 400 degrees F for 30-35 minutes or until heated through.

Fried Green Tomato Sandwich

Ingredients

6 (1/4 inch thick) slices green tomato
1 egg, beaten
1 cup yellow cornmeal
1/4 cup cooking oil
2 tablespoons butter
4 slices sourdough bread
6 (1/4 inch thick) slices red tomato
2 slices pepperjack cheese
2 tablespoons pickled jalapeno slices

Directions

Dip slices of green tomato into beaten egg, then cover in cornmeal to coat, shaking off the excess. Heat the oil in a large skillet over medium heat. When the oil is hot, add the tomato slices. Cook until golden brown on each side, 2 to 3 minutes per side. Remove from the skillet and drain on paper towels.

Wipe out the skillet with a paper towel and place it over medium heat. Spread butter onto one side of each slice of bread. Place half of the slices butter side down in the skillet. Stack 3 slices of green tomato, 3 slices of red tomato, a slice of pepperjack cheese and a few jalapeno slices onto each piece of bread in the skillet. Top with the remaining slices of bread with the butter on the outside. Cook until the bottom is golden. Flip the sandwiches and cook until golden brown on the other side.

Death by Cheese Sandwich

Ingredients

- 1 quart oil for frying
- 4 teaspoons mayonnaise
- 4 slices white bread
- 4 slices Cheddar cheese
- 1 cup milk
- 2 eggs
- 2 cups dry bread crumbs

Directions

Heat oil in a deep-fryer to 365 degrees F (180 degrees C).

Spread one teaspoon of mayonnaise onto each slice of bread. Place 2 pieces of cheese onto one slice of bread, then top with the other side of bread. The mayonnaise should be on the inside. In a medium bowl, whisk together the eggs and milk. Place the bread crumbs into another dish. Dip each sandwich into the egg mixture, then coat with bread crumbs.

One at a time, immerse the sandwiches in the preheated oil. Fry until the cheese is melted, and the crust is golden brown, 3 to 4 minutes. Repeat with the other sandwich. Place on paper towel to absorb excess oil before serving.

Hot Shredded Chicken Sandwiches

Ingredients

1 (3 pound) chicken - cooked,
deboned and shredded
2 (10.75 ounce) cans condensed
cream of mushroom soup
1/2 teaspoon poultry seasoning
1/4 (16 ounce) package buttery
round crackers, crushed
12 hamburger buns

Directions

In a large saucepan over medium heat, combine shredded chicken, condensed soup, poultry seasoning and crushed crackers. Cook, stirring frequently, until mixture is hot, 15 to 20 minutes. Serve on buns.

Hash Brown Sandwich

Ingredients

4 large potatoes, peeled and quartered
4 slices bacon
1 cup shredded Cheddar cheese
4 eggs, beaten
2 tablespoons vegetable oil
salt and pepper to taste

Directions

Place potatoes in a saucepan and add enough water to cover. Bring to a boil, and cook until just starting to be tender, about 5 minutes. Drain and place under cool running water to cool, then drain and pat dry. Grate into a large bowl.

Separate the potato shreds into two sections, and place each one on a square of waxed paper. Pat each section into a 6 inch circle.

Place bacon in a skillet over medium-high heat. Fry until evenly browned, then set aside to drain on paper towels. In a nonstick skillet over low heat, cook eggs until lightly scrambled. Eggs need to stay slightly wet.

Heat oil in a large skillet over medium heat. While the oil heats, place the egg, bacon strips and cheese in even layers on top of one of the potato circles. Place the other circle on the top, using the waxed paper to pick it up. Place the whole hash-brown sandwich into the skillet, and fry until nicely browned on both sides, about 10 minutes per side. Cut into wedges, and serve hot.

Soft Sandwich Buns

Ingredients

1 1/4 cups milk (70 to 80 degrees F)
1 egg, beaten
2 tablespoons butter or margarine, softened
1/4 cup sugar
3/4 teaspoon salt
3 3/4 cups bread flour
1 1/4 teaspoons active dry yeast
1 tablespoon butter or margarine, melted

Directions

In bread machine pan, place the first seven ingredients in order suggested by manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed). When cycle is completed, turn dough onto a lightly floured surface and punch down. Divide dough in half. Roll each portion to 3/4-in. thickness; cut with a 2-1/2-in. biscuit cutter. Place on lightly greased baking sheets. Brush tops with melted butter. Cover and let rise in a warm place until doubled, about 1 hour. Bake at 350 degrees F for 10-15 minutes or until lightly browned.

Grilled Peanut Butter and Jelly Sandwich

Ingredients

2 teaspoons butter
2 slices white bread
1 teaspoon peanut butter
2 teaspoons any flavor fruit jelly

Directions

Heat griddle or skillet to 350 degrees F (175 degrees C).

Spread butter on one side of each slice of bread. Spread peanut butter on unbuttered side of one slice of bread, and jelly on the other. Place one slice, buttered side down on the griddle. Top with other slice, so that peanut butter and jelly are in the middle. Cook for 4 minutes on each side, or until golden brown, and heated through.

Blue Cheese, Bacon and Pear Brunch Sandwiches

Ingredients

1 Bosc pear, thinly sliced
1 1/2 cups apple juice
6 slices bacon
2 rosemary focaccia bread, or
other square rolls, split
6 ounces blue cheese, crumbled

Directions

Place the pear slices in a skillet, and pour in the apple juice. Cook over medium heat until the pears are soft, about 5 minutes. Drain pears and reserve; discard juice.

Meanwhile, place the bacon in a skillet and cook over medium-high heat until evenly brown. Drain on paper towels. Crumble and set aside.

Preheat the oven broiler.

Place the focaccia bread slices on a baking sheet. Divide the pear slices evenly among the bread, and top evenly with the bacon, and then with the blue cheese.

Broil the sandwiches in the preheated broiler until the cheese melts, about 2 minutes.

Hot Turkey Salad Sandwiches

Ingredients

2 cups diced cooked turkey
2 celery ribs, diced
1 small onion, diced
2 hard-cooked eggs, chopped
3/4 cup mayonnaise
1/2 teaspoon salt
1/4 teaspoon pepper
6 hamburger buns, split

Directions

In a bowl, combine the turkey, celery, onion, eggs, mayonnaise, salt and pepper. Spoon into buns. Wrap each in foil. Bake at 400 degrees F for 20-25 minutes or until heated through.

Easy French Dip Sandwiches

Ingredients

1 (10.5 ounce) can beef
consomme
1 cup water
1 pound thinly sliced deli roast
beef
8 slices provolone cheese
4 hoagie rolls, split lengthwise

Directions

Preheat oven to 350 degrees F (175 degrees C). Open the hoagie rolls and lay out on a baking sheet.

Heat beef consomme and water in a medium saucepan over medium-high heat to make a rich beef broth. Place the roast beef in the broth and warm for 3 minutes. Arrange the meat on the hoagie rolls and top each roll with 2 slices of provolone.

Bake the sandwiches in the preheated oven for 5 minutes, or until the cheese just begins to melt. Serve the sandwiches with small bowls of the warm broth for dipping.

Grilled Camembert Sandwich

Ingredients

2 ounces Camembert cheese
2 thick slices white bread
1 tablespoon whole cranberry sauce
1 dash balsamic vinegar
1 tablespoon butter, softened

Directions

Spread the Camembert cheese evenly onto one slice of bread. Spread a thin layer of cranberry sauce over the cheese. Drizzle with a few drops of balsamic vinegar, and top with the remaining slice of bread. Spread butter on the outer sides of each slice of bread.

Heat a skillet over medium heat. Fry the sandwich for a few minutes on each side, just until golden brown. Slice in half, and eat straight away!

Baked Bean Sandwiches

Ingredients

4 English muffins, split
1 (16 ounce) can maple cured
baked beans
1 medium onion, thinly sliced
2 medium tomatoes, cut into 1/4
inch slices
4 slices Cheddar cheese
4 slices bacon

Directions

Preheat oven to 350 degrees F (175 degrees C).

Arrange the English muffin halves on a baking sheet. Place an equal amount of baked beans on each muffin half. Layer beans with onion, tomato, cheese, and bacon.

Bake 20 minutes in the preheated oven. Set oven to broil, and continue cooking 1 to 2 minutes, until bacon is crisp. Watch constantly during broiling to make sure bacon does not burn. Serve immediately.

Loosemeat Sandwiches II

Ingredients

1 pound lean ground beef
1 (10.75 ounce) can condensed chicken gumbo soup

Directions

In large skillet over medium heat, cook ground beef until brown, 5 to 10 minutes. Drain. Return meat to skillet, with soup. Simmer until heated through, 5 minutes. Serve hot.

Grilled Roasted Red Pepper and Ham Sandwich

Ingredients

2 teaspoons mayonnaise, or
condiment of your choice
(optional)
2 slices sourdough bread
2 slices provolone cheese
2 thin slices ham
1/2 roasted red pepper packed in
oil, drained and sliced
2 teaspoons butter
2 teaspoons grated Parmesan or
Romano cheese

Directions

Spread mayonnaise onto one side of each slice of bread. On one slice of bread, place one slice of provolone cheese, then ham, red peppers, and the other slice of cheese. Top with the other slice of bread with the mayonnaise facing the filling. Butter the outsides of the sandwich, and sprinkle a little bit of Parmesan cheese onto the butter.

Heat a skillet over medium heat until warm. Fry the sandwich on both sides until golden brown and cheese is melted. If you have an indoor grill, this sandwich may be grilled that way also. Cut the sandwich in half, and serve.

Tropical Steak Sandwich

Ingredients

2 tablespoons olive oil
2 tablespoons rice wine vinegar
2 teaspoons minced garlic
2 teaspoons minced fresh ginger root
2 (6 ounce) filet mignon steaks
2 thin pineapple slices
3 tablespoons mayonnaise
2 tablespoons lowfat plain yogurt
2 tablespoons freshly squeezed orange juice
1/2 teaspoon ground coriander
1/2 teaspoon curry powder
4 thick slices (3/4 inch thick) sourdough bread
1 cup iceberg lettuce, shredded

Directions

Whisk together olive oil, vinegar, garlic, and ginger. Toss the steaks and pineapple in the marinade, and refrigerate for one hour. Meanwhile, whisk together mayonnaise, yogurt, orange juice, coriander, and curry powder in a separate bowl.

Preheat a grill for medium-high heat. Remove the steaks and pineapple from the marinade, and discard marinade.

Grill the filets and pineapple for about 5 minutes per side, or to desired doneness. Spread the mayonnaise mixture onto 2 slices of sourdough bread. Top with steaks, lettuce and remaining slices of bread.

Tomato Soup and Grilled Cheese Sandwich

Ingredients

2 (10.75 ounce) cans
Campbell's® Condensed Tomato
Soup
2 (10.75 ounce) cans water
8 teaspoons butter
8 slices Pepperidge Farm® White
Sandwich Bread
8 slices Kraft Singles (American
pasteurized prepared cheese
product)

Directions

Heat the soup and water in a 1-quart saucepan over medium heat until the mixture is hot and bubbling, stirring occasionally.

Spread the butter on the bread slices.

Place 4 bread slices, butter-side down, into a 12-inch skillet. Top with the cheese slices and remaining bread slices, butter-side up. Cook over medium heat until the sandwiches are lightly browned on both sides and the cheese is melted.

Slow Cooker Barbecue Goose Sandwich

Ingredients

2 tablespoons butter
1 clove garlic, minced
1 small yellow onion, sliced
1 goose breast
1 1/2 tablespoons Worcestershire sauce
2 cups chicken broth

Directions

Melt butter in a large saucepan over medium heat. Add garlic and onion and saute for 5 minutes. Add goose breast and brown on both sides for about 5 minutes, or until browned.

Place goose breast in slow cooker and add Worcestershire sauce. Add chicken broth to cover (approximately 2 cups) and cook on High setting for 6 to 8 hours, or until meat falls off bone. Shred with a fork and mix with your favorite barbecue sauce.

Peanut Butter, Bacon and Apple Sandwiches

Ingredients

2 tablespoons peanut butter
2 slices white bread, toasted
3 slices crispy bacon
1/2 apple, cored and sliced

Directions

Spread peanut butter onto one side of one slice of toast. Place slices of bacon onto the peanut butter and then the apple slices. Top with the other slice of bread.

Grilled SPAM®, Tomato, Cheddar Cheese, and

Ingredients

1/4 cup spicy brown mustard
8 slices whole wheat bread
1 (12 ounce) can fully cooked luncheon meat (such as SPAM®), cut into 1/4 inch slices
8 slices Cheddar cheese
2 large tomatoes, cut into 1/2-inch slices
1 sweet onion, thinly sliced
1/4 cup softened butter

Directions

Spread the mustard onto one side of each of the bread slices. Place the luncheon meat onto half of the bread slices, then top each with 2 slices of Cheddar cheese, sliced tomato, and onion. Place the remaining bread slices, mustard-side-down onto the onions. Spread butter evenly onto the outside of each sandwich.

Heat a large skillet over medium-low heat. Place the sandwiches into the skillet, and cook until they are golden brown, then flip the sandwiches over, and continue cooking until golden brown and crispy on the other side, about 6 minutes per side. Allow the sandwiches to cool slightly before serving.

Fresh Veggie Bagel Sandwich

Ingredients

1 bagel, sliced in half
1 tablespoon coarse-grain brown mustard
1 leaf romaine lettuce
2 (1/4 inch thick) rings green bell pepper
4 slices cucumber
2 slices tomato
salt and freshly ground black pepper to taste
2 slices red onion
1/2 cup alfalfa sprouts

Directions

Spread mustard onto the cut sides of the bagel. Layer the lettuce, green pepper, cucumber, and tomato on one half. Season the tomato with salt and pepper. Top with onion and alfalfa sprouts, then cover with the other half of the bagel.

PDQ Hot Beef Sandwiches

Ingredients

1 tablespoon vegetable oil
1 (4 pound) beef chuck roast
1 cup chili sauce
1/2 cup water
1/2 cup white vinegar
1 tablespoon chili powder
salt and pepper to taste
1 teaspoon garlic powder, or to taste
2 teaspoons white sugar

Directions

Heat vegetable oil in a large Dutch oven over medium-high heat. Place the roast in the pan, and brown on all sides.

Reduce heat to medium-low, and pour in the chili sauce, water, and vinegar. Season with chili powder, salt, pepper, garlic powder and white sugar. Simmer over medium-low heat for 3 hours, or until meat is fork tender. Remove beef, and refrigerate overnight. Reserve sauce, and refrigerate.

Slice or shred beef, and place in a large pot on the stove with the sauce. Heat through, and serve alone, or on your favorite sandwich buns.

Baked Chicken Sandwiches with Mushroom

Ingredients

16 slices white sandwich bread
8 slices Swiss cheese
2 cups cubed, cooked chicken
4 eggs
2 1/2 cups milk
1/4 teaspoon pepper
1 cup cornflake crumbs
1 tablespoon butter, melted
MUSHROOM SAUCE:
1 (8 ounce) can mushroom stems
and pieces, drained
2 tablespoons butter
1 (10.75 ounce) can condensed
cream of chicken soup, undiluted
1/2 cup milk
1/2 teaspoon dried thyme

Directions

In a greased 15-in. x 10-in x 1-in. baking pan, arrange eight slices of bread. Place a slice of cheese on each; top with chicken and another slice of bread. Beat eggs, milk and pepper; pour over the sandwiches. Combine crumbs and butter; sprinkle over sandwiches. Bake at 350 degrees F for 1 hour and 20 minutes or until golden brown.

Meanwhile, for sauce, saute mushrooms in butter. Add remaining ingredients; mix well. Heat through but do not boil. Spoon over sandwiches.

Giant Sandwich

Ingredients

1 loaf unsliced round rye bread
1 tablespoon prepared horseradish
1/4 pound thinly sliced deli roast beef
2 tablespoons mayonnaise
4 slices Swiss cheese
2 tablespoons prepared mustard
1/4 pound thinly sliced deli ham
6 bacon strips, cooked
6 slices process American cheese
1 medium tomato, thinly sliced
4 slices red onion, separated into rings
1 tablespoon butter or margarine, softened

Directions

Cut bread horizontally into six slices. Spread bottom slice with horseradish; top with roast beef. Place the next slice of bread over beef; spread with mayonnaise and top with Swiss cheese. Add next slice of bread; spread with mustard and top with ham. Add the next slice of bread; top with bacon and American cheese. Add next slice of bread; top with tomato and onion.

Spread butter on cut side of bread top; cover sandwich. Place on a baking sheet; loosely tent with heavy-duty foil. Bake at 400 degrees F for 12-14 minutes or until heated through. Carefully slice into wedges.

Grilled Cheese and Veggie Sandwich

Ingredients

1 1/2 cups coleslaw mix
1/2 cup bean sprouts
8 thick slices (3/4 inch thick)
sourdough bread
3 tablespoons margarine,
softened
3 tablespoons honey mustard
6 ounces sliced Havarti cheese

Directions

In a medium bowl, toss together the coleslaw mix and bean sprouts.

Spread one side of each bread slice with margarine. Spread opposite side of 4 slices with honey mustard. Layer the honey mustard side of the 4 bread slices with the coleslaw mixture and cheese. Top with remaining 4 bread slices, margarine side out.

In a large skillet over medium heat, cook the sandwiches about 2 minutes on each side, until the cheese has melted and the bread is golden brown.

Lorraine's Club Sandwich

Ingredients

2 slices bacon
3 slices bread, toasted
3 tablespoons mayonnaise
2 leaves lettuce
2 (1 ounce) slices cooked deli
turkey breast
2 slices tomato

Directions

Place bacon in a heavy skillet. Cook over medium high heat until evenly brown. Drain on paper towels.

Spread each slice of bread with mayonnaise. On one slice of toast, place the turkey and lettuce. Cover with a slice of toast, then the bacon and tomato. Top with last slice of toast.

Turkey-Curtido Sandwiches

Ingredients

1/2 head cabbage, finely shredded
2 carrots, peeled and shredded
1/2 onion, thinly sliced lengthwise
1 teaspoon crumbled dried oregano
1/2 cup mayonnaise, or to taste

8 large crusty rolls, halved and lightly toasted
1/2 cup mayonnaise
2 pounds leftover roast turkey meat, shredded
16 thin slices ripe tomato
1/2 cucumber, thinly sliced
8 radishes, sliced

Directions

Bring a large pot of lightly salted water to a boil. Turn off heat and stir in cabbage and carrots; let stand for 2 minutes then drain in a colander. Rinse well with cold water, then squeeze dry.

Place shredded cabbage and carrots into a large bowl along with the onion, oregano, and mayonnaise. Mix together until you have a mixture resembling coleslaw. This is the curtido.

To prepare sandwiches, lightly spread each roll with mayonnaise and pile with shredded turkey. Place a scoop of curtido on top of the turkey, and finish with sliced tomatoes, cucumbers, and radishes.

Lemon-Marmalade Cookie Sandwiches

Ingredients

1/2 cup butter, softened
1/2 cup sifted confectioners' sugar
2 teaspoons lemon zest
1 teaspoon vanilla extract
1 cup all-purpose flour
1/2 cup toasted hazelnuts
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
3 tablespoons lemon marmalade

Directions

In a mixing bowl beat butter and 1/2 cup sugar with an electric mixer until smooth. Beat in lemon peel and vanilla.

In a food processor, finely grind flour, nuts, salt and cinnamon. Add to butter mixture and mix just until dough holds together.

Gather dough into a ball and flatten into a disk. Wrap in plastic and chill for about 1 hour or until firm.

Preheat oven to 325 degrees F. Butter cookie sheet.

Roll dough on a lightly floured surface to 1/4-inch thick. Cut out cookies with a 3-inch round cookie cutter. Gather scraps into a ball and re-roll to 1/4-inch thick. Cut out cookies, forming total of 12. Transfer cookies to the cookie sheet.

Using a 1-inch round cookie butter, cut out the center of 6 cookies and remove. Bake about 20 minutes or until golden. Cool on rack for 5 minutes.

Leaving a 1/8-inch border, spread 1 1/2 teaspoons of marmalade evenly over each cookie without a hole. Sift additional powdered sugar over cookies with holes. Place cookies with holes sugar side up atop jam-covered cookies.

Cheese Frenchy Sandwiches

Ingredients

1/4 cup mayonnaise
8 slices bread
8 slices processed American cheese
1 egg
1/2 cup milk
1/4 teaspoon salt
1 cup crushed saltine crackers
vegetable oil for frying

Directions

Spread mayonnaise on one side of each slice of bread. Top four slices with two cheese slices. Top with remaining bread, mayonnaise side down. Cut each sandwich into four triangles.

In a bowl, beat the egg, milk and salt. Dip sandwiches into egg mixture, then roll in cracker crumbs. Wrap in foil and freeze for up to 1 month.

In a skillet, heat 1 in. of oil to 375 degrees F. Fry a few frozen sandwiches at a time for 2 minutes on each side or until golden brown.

Finger Sandwich Butter Cookies

Ingredients

1 1/2 cups butter
1 cup white sugar
1 1/2 eggs
2 1/2 teaspoons vanilla extract
30 drops red food coloring
3 3/4 cups all-purpose flour
1 1/4 teaspoons baking powder

Directions

Preheat oven to 350 degrees F (180 degrees C).

Cream together butter and sugar. Add eggs, vanilla and food coloring of your choice. Add dry ingredients and mix well.

Place dough in a pastry bag fitted with a number 4-S tip (the S means 'star'), and pipe out in 2 inch bars on greased baking pan. (Can also be piped into rosettes or other shapes)

Bake for about 5 to 7 minutes. Put baked cookies together with jam, frosting or melted chocolate.

Giant Focaccia Sandwich

Ingredients

5 1/2 cups all-purpose flour
1 cup quick-cooking oats
2 (.25 ounce) packages active dry yeast
2 teaspoons salt
2 1/4 cups water
1/2 cup molasses
1 tablespoon butter
1 egg, lightly beaten
1 tablespoon dried minced onion
1 tablespoon sesame seeds
1 teaspoon garlic salt
SANDWICH FILLING:
6 tablespoons mayonnaise
2 tablespoons prepared mustard
6 leaves lettuce
3/4 pound thinly sliced ham
6 thin slices Swiss or Cheddar cheese
4 slices red onion, separated into rings
1 medium green pepper, sliced
2 medium tomatoes, thinly sliced

Directions

In a large mixing bowl, combine the flour, oats, yeast and salt. In a saucepan, heat water, molasses and butter to 120 degrees F-130 degrees F. Add to dry ingredients; beat just until moistened. Place in a greased bowl; turn once to grease top. Cover and let rise in a warm place until doubled, about 45 minutes.

Press dough onto a greased 14-in. pizza pan. Cover and let rise until doubled, about 30 minutes. Brush with egg. Sprinkle with onion, sesame seeds and garlic salt. Bake at 350 degrees F for 30-35 minutes or until golden brown. Remove to a wire rack to cool. Split the focaccia in half horizontally; spread mayonnaise and mustard on cut sides. On bottom half, layer lettuce, ham, cheese, onion, green pepper and tomatoes. Replace top half. Chill until serving. Cut into wedges.

Queenie's Killer Tomato Bagel Sandwich

Ingredients

1 bagel, split and toasted
2 tablespoons cream cheese
1 roma (plum) tomatoes, thinly sliced
salt and pepper to taste
4 leaves fresh basil

Directions

Spread cream cheese on bagel halves. Top cream cheese with tomato slices. Sprinkle with salt and pepper. Top with fresh basil leaves.

Honey-Mustard Chicken Sandwiches

Ingredients

1/4 cup Dijon mustard
2 tablespoons honey
1 teaspoon dried oregano
1 teaspoon water
1/4 teaspoon garlic powder
1/8 teaspoon cayenne pepper
4 (4 ounce) boneless skinless
chicken breast halves
4 sandwich buns, split
8 thin slices tomato slices
1 cup shredded lettuce

Directions

In a bowl, combine the first six ingredients. Broil chicken 4 in. from the heat for 3 minutes on each side. Brush with mustard sauce. Broil 4-6 minutes longer or until juices run clear, basting and turning several times. Serve on buns with tomato and lettuce.

French Dip Sandwiches

Ingredients

1 (4 pound) boneless beef roast
1/2 cup soy sauce
1 beef bouillon cube
1 bay leaf
3 whole black peppercorns
1 teaspoon dried rosemary,
crushed
1 teaspoon dried thyme
1 teaspoon garlic powder
20 slices French bread

Directions

Remove and discard all visible fat from the roast. Place trimmed roast in a slow cooker.

In a medium bowl, combine soy sauce, bouillon, bay leaf, peppercorns, rosemary, thyme, and garlic powder. Pour mixture over roast, and add enough water to almost cover roast. Cover, and cook on Low heat for 10 to 12 hours, or until meat is very tender.

Remove meat from broth, reserving broth. Shred meat with a fork, and distribute on bread for sandwiches. Used reserved broth for dipping.

Hearty Ham Sandwiches

Ingredients

2 tablespoons mayonnaise
1 tablespoon prepared
horseradish
1 tablespoon prepared mustard
1 tablespoon chopped onion
8 slices rye or sourdough bread
8 slices fully cooked ham
4 slices Swiss cheese

Directions

In a small bowl, combine mayonnaise, horseradish, mustard and onion; mix well. Spread on four slices of bread. Layer with ham and cheese; top with remaining bread.

Spicy Ham and Grilled Cheese Sandwich

Ingredients

2 slices Swiss cheese
2 slices deli ham
1 green chile pepper
2 slices rye bread
1 tablespoon butter, softened

Directions

Preheat a skillet over medium heat.

Layer cheese, ham, and chile pepper on one slice of bread, then top with the other slice. Lightly butter both sides of the sandwich before carefully placing it in the skillet. Grill until cheese is melted and bread appears golden brown, about 3 minutes per side.

Gourmet Grilled Cheese Sandwiches

Ingredients

1 (3 ounce) package cream cheese
3/4 cup mayonnaise
8 ounces shredded Colby-Monterey Jack cheese
3/4 teaspoon garlic salt
8 slices French bread
2 tablespoons butter

Directions

In a medium bowl, combine cream cheese, mayonnaise, shredded cheese and garlic salt. Beat until smooth.

Preheat a large skillet over medium heat. Spread cheese mixture on 4 slices of bread, then top with the other 4 bread slices. Lightly butter both sides of each sandwich. Place sandwiches in skillet, and grill until golden brown on both sides, about 4 minutes per side.

Odd Bagel Sandwiches

Ingredients

2 tablespoons peanut butter
1 bagel, split and toasted
4 slices sliced pepperoni

Directions

Spread the peanut butter on the bagel while still warm. Arrange the pepperoni on the peanut butter and sandwich between the 2 bagel halves.

Mozzarella Meatball Sandwiches

Ingredients

1 (11.75 ounce) loaf Pepperidge Farm® Frozen Mozzarella Garlic Cheese Bread
1/2 cup Prego® Traditional Italian Sauce or Prego® Organic Tomato & Basil Italian Sauce
6 (1 ounce) frozen meatballs

Directions

Heat the oven to 400 degrees F.

Remove the bread from the bag. Place the frozen bread halves, cut-side up, on an ungreased baking sheet. (If the bread halves are frozen together, carefully insert a fork between halves to separate.) Place baking sheet on the middle oven rack.

Bake for 10 minutes or until it's hot.

Heat the sauce and meatballs in a 2-quart saucepan over low heat. Cook and stir for 20 minutes or until the meatballs are heated through.

Place the meatballs onto the bottom bread half. Top with the remaining bread half. Cut into quarters.

Vegetarian Open Faced Sandwich

Ingredients

6 slices sourdough bread, toasted
3 tablespoons pesto sauce
1 small eggplant, sliced
1 small red bell pepper, sliced
1 medium red onion, sliced
2 tomatoes, sliced
1 cup sliced fresh mushrooms
6 slices mozzarella cheese
4 cloves garlic
dried oregano
dried basil
salt and pepper to taste

Directions

Preheat the oven broiler.

Spread one side of each bread slice with equal amounts pesto sauce. Arrange in a single layer on a baking sheet, pesto side up. Layer each slice with eggplant, red bell pepper, red onion, tomatoes, mushrooms, and cheese. Crush garlic on top of cheese, and season with oregano, basil, salt, and pepper.

Broil 5 minutes in the preheated oven, or until cheese is melted and lightly browned.

Savory Chicken Sandwiches

Ingredients

4 bone-in chicken breast halves
4 chicken thighs
1 envelope onion soup mix
1/4 teaspoon garlic salt
1/4 cup prepared Italian salad dressing
1/4 cup water
14 hamburger buns, split

Directions

Remove skin from chicken if desired. Place chicken in a 5-qt. slow cooker. Sprinkle with soup mix and garlic salt. Pour dressing and water over chicken. Cover and cook on low for 8-9 hours. Remove chicken; cool slightly. Skim fat from cooking juices. Remove chicken from bones; cut into bite-size pieces and return to slow cooker. Serve with a slotted spoon on buns.

Simple Salmon and Spinach Sandwiches

Ingredients

1 (7.5 ounce) can salmon, drained and flaked
3 tablespoons thousand island salad dressing
1 green onion, chopped
4 slices whole wheat bread, toasted
20 whole fresh spinach leaves

Directions

Place the salmon and thousand island dressing in a bowl, and mash with a fork to combine. Stir in the green onion, cover, and refrigerate about 15 minutes.

To make the sandwiches, place 5 whole spinach leaves on two toasted slices of bread, covering as much of the slice as possible. Spread half of the salmon mixture on top of each sandwich, and top with 5 more leaves of spinach. Place the remaining slices of toasted bread on top.

Grilled Steak Sandwiches with Steak Sauce

Ingredients

1/4 cup Hellmann's® or Best Foods® Real Mayonnaise
2 tablespoons ketchup
2 tablespoons whole grain Dijon mustard
2 tablespoons molasses
2 tablespoons horseradish, drained
1 1/2 pounds skirt steak
2 tablespoons canola oil
4 hoagies or rolls, split
3 cups shredded romaine lettuce leaves

Directions

Combine Hellmann's® or Best Foods® Real Mayonnaise, ketchup, mustard, molasses and horseradish in small bowl. Season, if desired, with salt and black pepper. Cover and refrigerate at least 30 minutes.

Heat grill pan or grill on high heat. Brush steak with oil on both sides and season, if desired, with salt and black pepper. Grill, turning once, 8 minutes or until desired doneness. Let stand 5 minutes, then thinly slice.

Spread mayonnaise mixture on rolls. Arrange steak on rolls, then top with lettuce.

Broiled Egg Salad Sandwiches

Ingredients

3 hard-cooked eggs, chopped
1/4 cup crushed saltine crackers
1/4 cup chopped celery
1 tablespoon diced pimientos
1/2 cup mayonnaise
2 tablespoons milk
1/8 teaspoon salt
1/8 teaspoon garlic salt
1/8 teaspoon pepper
2 English muffins, split and
toasted

Directions

In a bowl, combine the eggs, crackers, celery and pimientos. In another bowl, combine the mayonnaise, milk, salt, garlic salt and pepper; mix well. Stir into the egg mixture.

Spoon about 1/3 cup onto each muffin half; place on an ungreased baking sheet. Broil 4 in. from the heat for 3-4 minutes or until lightly browned.

Sandwich Spread

Ingredients

1 pound bologna, cut into pieces
1/2 cup mayonnaise
1/4 cup dill pickle relish

Directions

Place the bologna in food processor, and pulse until smooth. Transfer to a medium bowl. Stir in mayonnaise and pickle relish.

Carrie's Garlic Pesto Tuna Salad Sandwiches

Ingredients

2 (6 ounce) cans tuna in water, drained
2 tablespoons mayonnaise
1 tablespoon prepared mustard
2 tablespoons basil pesto
2 cloves garlic, minced
8 slices rye bread
8 leaves lettuce
1 large ripe tomato, sliced

Directions

In a medium bowl, mix together tuna, mayonnaise, mustard, pesto, and garlic.

Make four sandwiches by layering tuna, lettuce, and tomato slices between slices of bread. Serve.

Barbecued Spam Sandwiches

Ingredients

1 (12 ounce) container fully cooked luncheon meat (e.g. Spam)
1 1/2 cups barbeque sauce
1 cup prepared coleslaw
1 loaf French bread, cut into 4 pieces, split and toasted

Directions

Slice the lunch meat into thin slices. Combine the sliced lunch meat and barbeque sauce in a large skillet over medium heat. Cook until heated through. Spoon meat and sauce onto the bottom halves of the toasted bread. Top with coleslaw, and then the other half of the pieces of bread.

Cheggy Salad Sandwiches

Ingredients

2 (10 ounce) cans chunk chicken, drained
4 hard-cooked eggs, chopped
1/4 cup Parmesan curls, shaved with a vegetable peeler
1/4 cup chopped pine nuts
2 tablespoons sweet dill pickle relish
1/4 cup chopped white onion
1/3 cup mayonnaise
1/3 cup cole slaw dressing
salt and freshly ground black pepper to taste

10 slices sandwich bread
5 lettuce leaves
5 slices ripe tomato
2 avocados, sliced
5 slices Monterey Jack cheese

Directions

Lightly combine the canned chicken, eggs, Parmesan cheese, pine nuts, pickle relish, chopped onion, mayonnaise, cole slaw dressing, and salt and pepper to taste in a large bowl. Cover and refrigerate for 30 minutes to blend the flavors.

To assemble sandwiches, spread a generous serving on each of 5 slices of sandwich bread, and place lettuce leaves, sliced tomato, sliced avocado, and Monterey Jack cheese slices over the salad. Top with remaining sandwich bread slices.

Pepper-Topped Beef Sandwiches

Ingredients

- 1 medium onion, chopped
- 2 garlic cloves, minced
- 1 tablespoon olive or canola oil
- 1 medium sweet red pepper, julienned
- 1 medium green pepper, julienned
- 1 bay leaf
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1 tablespoon sugar
- 12 ounces thinly sliced deli roast beef
- 6 sandwich rolls, split

Directions

In a nonstick skillet, saute onion and garlic in oil until tender. Add the red and green peppers, bay leaf, salt and pepper. Cook and stir until peppers are tender, about 10 minutes. Add sugar; cover and simmer for 10-15 minutes or until flavors are blended. Discard bay leaf. Place beef on rolls; top with pepper mixture.

Roast Beef Sandwich Spread

Ingredients

4 cups cubed cooked beef
1 cup sweet pickle relish
1 small onion, quartered
1/2 cup ketchup
1/4 cup mayonnaise
1 tablespoon sweet pickle juice
1 teaspoon seasoned salt
1/8 teaspoon pepper
18 slices bread

Directions

In a food processor, combine the beef, pickle relish and onion; cover and process until coarsely chopped.

In a large bowl, combine the ketchup, mayonnaise, pickle juice, seasoned salt and pepper. Stir in the beef mixture. Cover and refrigerate for at least 1 hour. Spread on nine slices of bread; top with remaining bread.

Egg Sandwich

Ingredients

1 egg
1 tablespoon milk
2 slices white bread
salt and pepper to taste (optional)
1 slice American cheese

Directions

Crack the egg into a microwave-safe cereal bowl and whisk in the milk. Season with salt and pepper. Cook in the microwave on 100% power for 1 to 2 minutes, or until cooked through.

While the egg is cooking, toast the bread. Use a spoon to remove the cooked egg from the bowl and set it on one piece of toast. Top with a slice of cheese and the other piece of toast. Cook in the microwave until cheese is melted, about 15 seconds.

Italian Grilled Cheese Sandwiches

Ingredients

1/4 cup unsalted butter
1/8 teaspoon garlic powder
(optional)
12 slices white bread
1 teaspoon dried oregano
1 (8 ounce) package shredded
mozzarella cheese
1 (24 ounce) jar vodka marinara
sauce

Directions

Preheat your oven's broiler.

Place 6 slices of bread onto a baking sheet. Spread a small handful of the mozzarella cheese over each slice. Top with the remaining 6 slices of bread. Mix together the butter and garlic powder, brush some over the tops of the sandwiches, or spread with the back of a tablespoon. Sprinkle with dried oregano.

Place baking sheet under the broiler for 2 to 3 minutes, until golden brown. Remove pan from oven, flip sandwiches, and brush the other sides with butter, and sprinkle with oregano. Return to the broiler, and cook until golden, about 2 minutes.

Cut sandwiches in half diagonally, and serve immediately with vodka sauce on the side for dipping.

Peanut Butter and Honey Sandwich

Ingredients

2 tablespoons peanut butter
1 teaspoon honey
1 teaspoon butter, softened
2 slices bread

Directions

Stir the peanut butter, honey, and butter together in a bowl until smooth; spread on 1 of the bread slices and sandwich with the other slice.

Marty's Loosemeat Sandwich

Ingredients

1 pound lean ground beef
1 (12 fluid ounce) can or bottle
beer
1 teaspoon salt
1 teaspoon granulated sugar
1/2 teaspoon ground black
pepper
2 teaspoons yellow mustard

Directions

In a medium skillet over medium heat, cook the ground beef until evenly browned; drain.

Stir in beer, salt, sugar, pepper, and yellow mustard. Bring to a boil, and reduce heat to low; simmer partially covered. Remove from heat the moment all the liquid has evaporated.

Chicken Sandwich Casserole

Ingredients

12 slices white bread, lightly
toasted
4 cups chopped cooked chicken
breast
1/2 cup chopped celery
1/2 cup chopped onion
4 eggs, beaten
1 cup mayonnaise
2 cups milk
salt and pepper to taste
1 (10.75 ounce) can condensed
cream of chicken soup
1 cup shredded Cheddar cheese

Directions

Place 6 slices of the toasted bread in the bottom of a lightly greased 9x13 inch baking dish. Sprinkle the chicken, celery and onion on top of the bread, then cover with the other 6 slices of toasted bread.

In a medium bowl mix together the beaten eggs, mayonnaise, milk and salt and pepper to taste. Pour this mixture over the sandwiches, then top with soup; cover baking dish and refrigerate overnight.

Preheat oven to 325 degrees F (165 degrees C).

Bake dish, covered, at 325 degrees F (165 degrees C) for 45 minutes; remove cover, sprinkle with cheese, and bake for another 30 minutes, uncovered. Remove from oven and let cool and set for 10 minutes before serving.

Tangy Turkey and Swiss Sandwiches

Ingredients

3/4 cup chopped red onion
1 tablespoon dried thyme
1/2 cup mayonnaise
1/4 cup coarse-grain brown mustard

8 slices country style French Bread
6 tablespoons butter, softened
1 pound thinly sliced roast turkey
8 slices tomato
8 slices Swiss cheese

Directions

In a small bowl, stir together the red onion, thyme, mayonnaise and mustard. Spread some of this mixture onto one side of each slice of bread. Spread butter onto the other side of the slices of bread.

Heat a large skillet over medium heat. Place 4 slices of the bread into the skillet with the butter side down. On each slice of bread, layer 1/4 of the sliced turkey, then 2 slices of tomato, and top with 2 slices of Swiss cheese. Place remaining slices of bread over the top with the butter side up. When the bottoms of the sandwiches are golden brown, flip over, and cook until golden on the other side.

Ricotta and Tomato Sandwich

Ingredients

2 tomatoes, sliced
1/2 cup ricotta cheese
1/4 teaspoon Italian seasoning, or
to taste
2 tablespoons mayonnaise
4 slices multigrain bread, toasted
2 slices provolone cheese

Directions

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source. Line a baking sheet with parchment paper.

Arrange the tomato slices on the prepared baking sheet. Top each slice with ricotta cheese; sprinkle the Italian seasoning over the ricotta cheese; place under the preheated broiler until the cheese begins to brown, about 5 minutes.

Spread 1 tablespoon of mayonnaise on each of 2 slices of toasted multigrain bread. Top the remaining two pieces of toast with the slices of provolone cheese. Then arrange the broiled tomatoes on the provolone cheese. Complete the sandwich by placing the bread with the mayonnaise atop the tomatoes.

The Earl's Sandwich

Ingredients

2 slices American cheese
2 slices white bread, toasted
3 slices deli-style sliced turkey breast
2 tablespoons Russian salad dressing

Directions

Place American cheese onto one slice of toasted bread. Microwave 15 to 20 seconds on High until cheese has melted. Place turkey onto melted cheese. Spread Russian dressing onto one side of the remaining slice of toasted bread. Place on top of turkey, dressing-side down to create a sandwich.

Bacon Jack Chicken Sandwich

Ingredients

8 slices bacon
4 skinless, boneless chicken breast halves
2 teaspoons poultry seasoning
4 slices pepperjack cheese
4 hamburger buns, split
4 leaves of lettuce
4 slices tomato
1/2 cup thinly sliced onions
12 slices dill pickle

Directions

Preheat a grill for medium heat.

While the grill preheats, place the bacon in a large skillet over medium-high heat. Cook until browned on both sides. Remove from the pan, and drain on paper towels.

Rub the poultry seasoning onto the chicken pieces, and place them on the grill. Cook for about 6 minutes per side, or until no longer pink in the center. Top each piece of chicken with 2 slices of bacon and 1 slice of pepperjack cheese. Grill for 2 to 3 more minutes to melt the cheese.

Place each piece of chicken on a bun, and top with lettuce, tomato, onion and pickle slices before serving with your favorite condiments.

Garden Chicken and Cheese Sandwich

Ingredients

1 leaf red leaf or romaine lettuce
2 slices whole grain millet bread,
toasted if desired
2 ounces sliced deli maple glazed
chicken breast
1 slice large tomato
4 thin slices unpeeled cucumber
1 thin slice red onion (optional)
1 slice SARGENTO® Sliced
Reduced Sodium Colby-Jack
Cheese
2 teaspoons mayonnaise

Directions

Place lettuce on 1 slice of bread; top with chicken, tomato, cucumber, red onion and cheese.

Spread mayonnaise over remaining slice of bread; close sandwich and cut diagonally in half.

Hot Ham 'n' Egg Sandwiches

Ingredients

1 cup finely chopped fully cooked ham
2 cups shredded Cheddar cheese
1 small onion, chopped
1/3 cup chopped stuffed olives
2 hard-cooked eggs, chopped
1/2 cup chili sauce
3 tablespoons mayonnaise
8 hot dog buns

Directions

In a bowl, combine the ham, cheese, onion, olives and eggs. Stir in chili sauce and mayonnaise. Place about 1/3 cupful in each bun; wrap individually in foil. Place on a baking sheet. Bake at 400 degrees F for 10 minutes or until heated through.

Cranberry Lemon Sandwiches

Ingredients

1 cup butter or margarine,
softened
1 cup shortening
1 cup sugar
1 cup confectioners' sugar
2 eggs
2 teaspoons vanilla extract
4 cups all-purpose flour
1 teaspoon cream of tartar
1 teaspoon grated lemon peel
1/2 teaspoon salt
3/4 cup dried cranberries

FILLING:

2/3 cup butter or margarine,
softened
2 3/4 cups confectioners' sugar
1/4 cup milk
1 1/4 teaspoons grated lemon
peel

Directions

In a mixing bowl, cream butter, shortening and sugars. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, cream of tartar, lemon peel and salt; gradually add to the creamed mixture. Stir in cranberries. Cover and refrigerate for 2 hours or until easy to handle. Roll into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Flatten with a glass dipped in sugar. Bake at 350 degrees F for 12-14 minutes or until edges are lightly browned. Remove to wire racks to cool. Combine filling ingredients in a mixing bowl; beat until smooth. Spread on the bottom of half of the cookies; top with remaining cookies.

Slow Cooker Barbequed Pork for Sandwiches

Ingredients

2 1/2 pounds boneless pork roast
salt and ground black pepper to taste
2 cups strong brewed coffee
2 tablespoons Worcestershire sauce
2 tablespoons bourbon whiskey
10 cloves garlic
3 cups beef broth
1 cup water
1 small onion, diced
1 pinch crushed red pepper flakes
2 (12 ounce) bottles barbeque sauce

Directions

Season the roast with salt and pepper. Place the seasoned roast, coffee, Worcestershire sauce, bourbon whiskey, garlic, beef broth, water, onion, and red pepper flakes in a slow cooker set to LOW. Cook 3 to 4 hours. Scoop garlic cloves out of the cooker and mash with a fork; return the mashed garlic to the slow cooker. Cook another 3 to 4 hours.

Transfer roast to a large cutting board, and discard liquid. Shred the roast into strands using two forks, and return meat to the slow cooker. Stir in the barbeque sauce, and continue cooking on LOW for 1 to 3 hours.

Icebox Sandwiches

Ingredients

1 (3.4 ounce) package instant
vanilla pudding mix
2 cups cold milk
2 cups whipped topping
1 cup miniature semisweet
chocolate chips
48 graham cracker squares

Directions

Mix pudding and milk according to package directions and refrigerate until set. Fold in whipped topping and chocolate chips. Place 24 graham crackers on a baking sheet; top each with about 3 tablespoons filling. Place another graham cracker on top. Freeze for 1 hour or until firm. Wrap individually in plastic wrap; freeze for 1 hour or until firm. Wrap individually in plastic wrap; freeze. Serve sandwiches frozen.

Make-Ahead Baked Egg Sandwiches

Ingredients

12 eggs, beaten
1/4 cup softened butter
6 croissants, split
12 slices smoked ham
6 slices Colby-Jack cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C). Spray a 9x13 inch baking dish with cooking spray.

Pour the beaten eggs into the prepared baking dish. Bake in the preheated oven until they set and are no longer runny, 8 to 10 minutes. Remove, allow to cool, and cut into 6 portions.

Butter the cut sides of the croissants and place one portion of the cooked egg onto each croissant bottom. Top each sandwich with two slices of ham and a slice of Colby-Jack cheese. Place the croissant tops on top of the sandwiches; wrap each sandwich well with plastic wrap. Place the sandwiches onto a baking sheet; freeze until solid, about 3 hours. Store frozen.

To reheat, cook a wrapped sandwich in a microwave on High until hot in the center, 1 to 2 minutes.

Peanut Butter and Apple Sandwich

Ingredients

2 slices whole wheat bread
1 tablespoon peanut butter, or to taste
1 small apple - peeled, cored and shredded

Directions

Spread a thin layer of peanut butter onto one side of each slice of bread. Place shredded apple onto the peanut butter, and place the other peanut buttered side of bread on top. Serve immediately.

Grilled Hot Turkey Sandwiches

Ingredients

4 tablespoons mayonnaise
2 tablespoons salsa
2 green onions, chopped
8 slices sourdough bread
1/2 pound deli-sliced turkey
4 slices pepperjack cheese
4 tablespoons butter

Directions

Mix the mayonnaise, salsa, and green onions in a small bowl. Spread the seasoned mayonnaise evenly on each slice of bread. Layer the turkey and cheese on 4 of the slices. Top with remaining bread to make 4 sandwiches.

Melt 2 tablespoons butter in a large skillet over medium heat. Fry sandwiches in butter until lightly toasted. Add remaining butter to skillet, turn sandwiches over. Cook until the cheese is melted, and the bread is browned.

BBQ Pork Sandwiches

Ingredients

6 pounds pork butt roast
garlic salt to taste
1 (18 ounce) bottle hickory
flavored barbecue sauce
8 hamburger buns

Directions

Preheat oven to 350 degrees F (175 degrees C). Place roast in a 9x13 inch pan, sprinkle with garlic salt, and cover with foil.

Bake in preheated oven for 3 to 4 hours, or until a meat thermometer inserted reads 160 degrees F (70 degrees C.) Preheat an outdoor grill for high heat and lightly oil grate.

Grill roast for 10 minutes on each side. Return roast to the pan, and shred the meat using two forks. Stir in barbecue sauce, and return to the oven for 20 minutes, or until heated through. Spoon meat onto buns.

Grilled Mushroom Sandwich With Citrus Mayo

Ingredients

2 tablespoons olive oil
1/4 cup balsamic vinegar
1 clove garlic, minced
4 portobello mushroom caps
1/3 cup mayonnaise
2 tablespoons orange juice
1 (12 ounce) jar roasted red bell peppers
4 rolls sourdough bread
4 slices smoked Gouda cheese
1 (10 ounce) bag mixed salad greens

Directions

Whisk together olive oil, balsamic vinegar, and garlic until well blended. Pour over mushroom caps in a resealable bag to coat, then seal and allow to marinate for 30 minutes. Stir together mayonnaise and orange juice, and set aside.

Preheat an outdoor grill for medium heat.

Remove mushroom caps from the marinade and shake off excess. Place each mushroom cap upside down on a square piece of foil. Place roasted peppers on top, and seal. Cook on preheated grill until tender, about 15 minutes, turning occasionally. When the mushrooms are nearly done, cut open the sourdough rolls and grill until golden brown on the cut sides.

To assemble the sandwiches, spread the cut sides of the rolls with orange mayonnaise, and layer with mushroom, roasted pepper, Gouda cheese, and the mixed greens.

Amy's Triple Decker Turkey Bacon Sandwich

Ingredients

2 slices white bread
1/4 cup mayonnaise
3 lettuce leaves
1 tomato, thinly sliced
3 slices turkey bacon
3 slices Cheddar cheese

Directions

Toast the bread slices.

Spread a thin layer of mayonnaise on each slice. Layer bottom slice with lettuce, tomato, turkey bacon, and cheese. Spread another thin layer of mayonnaise on the cheese; repeat layers twice. Top with second slice of bread. Heat in microwave for 45 seconds to 1 minute, or until cheese is melted.

Miso Paste Ham Sandwich

Ingredients

2 slices whole wheat bread,
toasted
1 teaspoon miso paste
1/2 teaspoon wasabi paste
(optional)
2 teaspoons mayonnaise
2 slices ham
1 leaf lettuce
1 slice Cheddar cheese

Directions

Spread the miso paste and wasabi paste onto one side of one slice of bread. Spread the mayonnaise onto the other slice. Layer the ham, lettuce and cheese over the mayonnaise, and top with the other slice of bread, with the miso facing the inside.

Cajun Chicken Sandwiches

Ingredients

6 (4 ounce) skinless, boneless chicken breast halves
1 tablespoon olive oil
1/2 teaspoon celery salt
1/2 teaspoon garlic salt
1/2 teaspoon lemon-pepper seasoning
1/4 teaspoon cayenne pepper
1/4 teaspoon paprika
1/4 teaspoon pepper
6 kaiser rolls, split and toasted
12 slices tomato
6 lettuce leaves

Directions

Flatten chicken to 1/2-in. thickness. Brush both sides with oil. Combine the seasonings; rub over both sides of chicken. Arrange in a 13-in. x 9-in. x 2-in. baking dish. Cover and refrigerate for at least 2 hours or overnight.

Coat grill rack with nonstick cooking spray before starting the grill. Grill, covered, over medium heat for 3-5 minutes on each side or until chicken juices run clear. Serve on rolls with tomato and lettuce.

Baked Fish Sandwiches

Ingredients

1 pound cod fillets
1 clove garlic, minced
1 lemon, cut into wedges
2 tablespoons butter, softened
1 pinch salt and ground black pepper to taste
2 tablespoons steak sauce
4 hamburger buns, split and toasted
2 tablespoons Ranch-style salad dressing

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place the fish fillets in a shallow baking dish. Sprinkle with garlic, and squeeze lemon juice over them. Dot with pieces of butter.

Bake for 20 to 25 minutes in the preheated oven, until the fish flakes easily with a fork. Spread steak sauce on the cut side of the bottoms of the buns. Top with pieces of fish, then drizzle with Ranch dressing. Place the top buns over the filling, and serve.

Sausage Pepper Sandwiches

Ingredients

5 (4 ounce) links Italian sausage
1 medium green pepper, cut into
1-inch pieces
1 large onion, cut into 1 inch
pieces
1 (8 ounce) can tomato sauce
1/8 teaspoon pepper
6 hoagie or submarine sandwich
buns, split

Directions

In a large skillet, brown sausage links over medium heat. Cut into 1/2-inch slices; place in a slow cooker. Stir in the peppers, onion, tomato sauce and pepper. Cover and cook on low for 8 hours or until sausage is no longer pink and vegetables are tender. Use a slotted spoon to serve on buns.

Shaker Pork Sandwiches

Ingredients

1 teaspoon rubbed sage
1/2 teaspoon salt
1/4 teaspoon pepper
1 garlic clove, minced
1 (4 pound) boneless pork loin
roast
3/4 cup sugar
2 tablespoons cornstarch
3/4 cup water
1/2 cup cider vinegar
1/4 cup soy sauce
12 hamburger buns, split

Directions

Combine the sage, salt, pepper and garlic; rub over roast. Place on a rack in a shallow roasting pan. Cover and bake at 350 degrees F for 1-3/4 to 2-1/4 hours or until tender. remove meat and shred with a fork. In a large saucepan, combine the sugar and cornstarch; add water, vinegar and soy sauce until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Add shredded pork; stir until meat is coated and heated through. Serve on buns.

Nutty Tuna Sandwiches

Ingredients

1 (6 ounce) can tuna, drained and flaked
1 hard-cooked egg, chopped
1 green onion, sliced
1/4 cup chopped salted peanuts
1/4 cup prepared ranch dressing
2 teaspoons lemon juice
2 whole wheat pita breads, halved
4 lettuce leaves

Directions

In a bowl, combine the tuna, egg, onion, peanuts, dressing and lemon juice. Line each pita half with a lettuce leaf; stuff with tuna mixture.

Grilled Peanut Butter and Banana Sandwich

Ingredients

cooking spray
2 tablespoons peanut butter
2 slices whole wheat bread
1 banana, sliced

Directions

Heat a skillet or griddle over medium heat, and coat with cooking spray. Spread 1 tablespoon of peanut butter onto one side of each slice of bread. Place banana slices onto the peanut buttered side of one slice, top with the other slice and press together firmly. Fry the sandwich until golden brown on each side, about 2 minutes per side.

Toffee Sandwich Cookies

Ingredients

1 cup butter or margarine,
softened
1 cup packed brown sugar
1/2 cup sugar
2 eggs
2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup English toffee bits or
almond brickle chips

FILLING:

2/3 cup butter or margarine,
softened
4 cups confectioners' sugar
1 teaspoon vanilla extract
3 tablespoons half-and-half cream
or milk

Directions

In a mixing bowl, cream butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, baking soda and salt; gradually add to the creamed mixture. Stir in toffee bits (dough will be stiff). Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 10 minutes or until firm (do not brown).

In a mixing bowl, combine butter, sugar, vanilla and enough cream to achieve spreading consistency. Spread on the bottom of half of the cookies; top with remaining cookies.

Griddle Style Philly Steak Sandwiches

Ingredients

1 (8 ounce) can sliced mushrooms, drained
1 small onion, sliced
1 green bell pepper, seeded and sliced into strips
8 slices provolone cheese
salt to taste
seasoned salt to taste
1 pound thinly sliced roast beef
4 submarine rolls, halved

Directions

Preheat an electric griddle or stovetop griddle over medium-high heat. On one half of the griddle, place the mushrooms, onion and pepper. On the other side, place the roast beef. Cook and stir each group separately, chopping the beef into smaller pieces as it cooks, and seasoning with salt and seasoned salt.

When the vegetables are tender and the beef is hot, place the slices of provolone cheese over the beef to melt. Turn off the griddle. Scoop the cheesy grilled beef into sandwich rolls, and top with the onions and peppers.

Grilled Portobello with Basil Mayonnaise Sandwich

Ingredients

1/3 cup balsamic vinegar
1/4 cup olive oil
1 tablespoon minced garlic
6 portobello mushroom caps
1/2 cup mayonnaise
1 tablespoon Dijon mustard
1 teaspoon lemon juice
2 tablespoons chopped fresh basil
6 kaiser rolls, split, toasted
1 tablespoon butter
6 leaves lettuce
6 tomato slices

Directions

Preheat an outdoor grill for medium heat, and lightly oil the grate. Whisk together the balsamic vinegar, olive oil, and garlic in a small bowl.

Arrange the portobello mushrooms gill-side up on a tray or baking sheet. Brush the mushrooms with some of the vinegar mixture, and allow to marinate for 3 to 5 minutes.

Place the marinated mushrooms on the preheated grill, gill-side down. Grill mushrooms until tender, brushing both sides of the mushrooms with the remaining marinade, about 4 minutes on each side.

Mix the mayonnaise, dijon mustard, lemon juice, and basil in a small bowl. Butter the toasted kaiser rolls, then spread with the mayonnaise mixture. Divide the mushrooms, lettuce, and tomato slices evenly to make 6 sandwiches.

Elvis Sandwich

Ingredients

3 tablespoons peanut butter
2 slices white bread
1 banana, peeled and sliced
3 slices cooked bacon
1 1/2 teaspoons butter

Directions

Spread the peanut butter on one side of one slice of bread. Top with sliced banana, then slices of cooked bacon. Cover with the other slice of bread. Spread butter on the outside of the sandwich.

Heat a skillet over medium heat. Fry the sandwich on each side until golden brown and peanut butter is melted, about 4 minutes total.

Tangy Barbecue Sandwiches

Ingredients

3 cups chopped celery
1 cup chopped onion
1 cup ketchup
1 cup barbecue sauce
1 cup water
2 tablespoons vinegar
2 tablespoons Worcestershire sauce
2 tablespoons brown sugar
1 teaspoon chili powder
1 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon garlic powder
1 (3 pound) boneless chuck roast, trimmed and cut in half
14 hamburger buns, split

Directions

In a slow cooker, combine the first 12 ingredients; mix well. Add roast. Cover and cook on high for 1 hour. Reduce heat to low and cook 7-8 hours longer or until meat is tender. Remove roast; cool. Shred meat and return to sauce; heat through. Use a slotted spoon to serve on buns.

Open-Faced Broiled Roast Beef Sandwich

Ingredients

2 hoagie buns, split
2 tablespoons mayonnaise
2 teaspoons prepared coarse-ground mustard
1 pound deli sliced roast beef
2 tomatoes, thinly sliced
1/2 red onion, thinly sliced
4 slices provolone cheese
salt and pepper to taste

Directions

Preheat oven on broiler setting.

Cut rolls in half, and toast in a bread toaster. Place on a baking sheet. Spread each half with mayonnaise and mustard. Layer with roast beef, tomato, red onion, Provolone, salt and pepper.

Broil 3 to 6 inches from heat source for 2 to 4 minutes (keep a constant eye on it) until cheese is bubbly and is beginning to brown.

Taco Sandwich

Ingredients

1 (8 ounce) package cream cheese, softened
1 (16 ounce) container sour cream
1 (1.25 ounce) package taco seasoning mix
10 (10 inch) flour tortillas

Directions

In a medium-size mixing bowl, blend together cream cheese, and sour cream. Mix in taco seasonings. Layer mixture onto tortillas; stack the tortillas 5 high, with the mixture layered between them. Cover and refrigerate overnight. Cut into 1 inch squares and serve.

Pepperidge Farm® Vegetable Sandwich Stacks

Ingredients

1 medium eggplant, cut into 1/4-inch slices
1 large zucchini, cut into 1/4-inch diagonal slices
1/2 cup olive oil
1 pound mozzarella cheese, thinly sliced
1/4 cup grated Parmesan cheese
3 cups Prego® Roasted Garlic & Herb Italian Sauce
6 slices Pepperidge Farm® Texas Toast Garlic

Directions

Preheat the oven to 425 degrees F. Place the eggplant and zucchini slices onto 2 baking sheets. Brush the vegetables with the oil.

Roast for 10 minutes or until the vegetables are tender.

Assemble the vegetable stacks on a baking sheet. For each stack, layer 2 eggplant slices, 2 mozzarella cheese slices, 1 tablespoon Parmesan cheese, 1 tablespoon sauce, 2 zucchini slices, 2 mozzarella cheese slices, 1 teaspoon Parmesan cheese and 1 tablespoon sauce, making 6 stacks in all.

Bake the bread according to the package directions. Meanwhile, bake the vegetable stacks for 5 minutes or until the cheese is melted.

Spread each of 6 serving plates with 3 tablespoons sauce. Top each with 1 bread slice. Top the bread slices with the vegetable stacks. Pour the remaining sauce over the vegetable stacks.

Mediterranean Tuna Salad Sandwich

Ingredients

1 (12 ounce) can water packed tuna, drained
1 (15.5 ounce) can white beans, rinsed and drained
1 (14 ounce) can artichoke hearts, drained and chopped
1/4 cup pesto
1/4 cup low-fat mayonnaise
2 tablespoons fresh lemon juice
1/4 teaspoon ground black pepper
6 lettuce leaves
6 slices Roman Meal Original bread

Directions

Combine tuna, beans, artichokes, pesto, mayonnaise, lemon juice and black pepper in medium bowl.

Place one lettuce leaf on each slice of toast; top with about 3/4 cup tuna salad each.

Meatball Sandwich

Ingredients

- 1 pound ground beef
- 3/4 cup bread crumbs
- 2 teaspoons dried Italian seasoning
- 2 cloves garlic, minced
- 2 tablespoons chopped fresh parsley
- 2 tablespoons grated Parmesan cheese
- 1 egg, beaten
- 1 French baguette
- 1 tablespoon extra-virgin olive oil
- 1/2 teaspoon garlic powder
- 1 pinch salt, or to taste
- 1 (14 ounce) jar spaghetti sauce
- 4 slices provolone cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, gently mix by hand the ground beef, bread crumbs, Italian seasoning, garlic, parsley, Parmesan cheese, and egg. Shape into 12 meatballs, and place in a baking dish.

Bake for 15 to 20 minutes in the preheated oven, or until cooked through. Meanwhile, cut the baguette in half lengthwise, and remove some of the bread from the inside to make a well for the meatballs. Brush with olive oil, and season with garlic powder and salt. Slip the baguette into the oven during the last 5 minutes of the meatball's time, or until lightly toasted.

While the bread toasts, warm the spaghetti sauce in a saucepan over medium heat. When the meatballs are done, use a slotted spoon to transfer them to the sauce. Spoon onto the baguette and top with slices of provolone cheese. Return to the oven for 2 to 3 minutes to melt the cheese. Cool slightly, cut into servings, and enjoy!

Grilled Fish Sandwiches

Ingredients

4 (4 ounce) fillets cod
1 tablespoon lime juice
1/2 teaspoon lemon-pepper seasoning
1/4 cup mayonnaise
2 teaspoons Dijon mustard
1 teaspoon honey
4 hamburger buns, split
4 lettuce leaves
4 tomato slices

Directions

Brush both sides of fillets with lime juice; sprinkle with lemon-pepper. Coat grill rack with nonstick cooking spray before starting the grill. Grill fillets, covered, over medium heat for 5-6 minutes on each side or until fish flakes easily with a fork.

In a small bowl, combine the mayonnaise, mustard and honey. Spread over the bottom of each bun. Top with a fillet, lettuce and tomato; replace bun tops.

Dawn's Easy Red Velvet Sandwich Cookies

Ingredients

1 (18.25 ounce) box red velvet cake mix
2 eggs, lightly beaten
1/2 cup vegetable oil
1 tablespoon bourbon

Icing

1 (8 ounce) package cream cheese, softened
1/4 cup butter, softened
2 teaspoons evaporated milk
1 teaspoon vanilla
1/2 cup flaked coconut
4 cups confectioners' sugar
1/2 cup chopped pecans

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Mix together cake mix, eggs, oil, and bourbon in a large bowl. Roll the dough into balls the size of walnuts. Place 2 inches apart on ungreased baking sheets.

Bake in the preheated oven until the tops start to crack, about 8 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

In a large bowl combine cream cheese, butter, evaporated milk, vanilla, and coconut. Add the confectioners' sugar 1 cup at a time, mixing well with each addition. If consistency is too stiff, add more milk.

Place the chopped pecans in a bowl. Spread a generous amount of icing on the bottom of a cookie, sandwich it with another cookie, pressing firmly so that the icing comes all the way out to the edge. Roll the edges of the sandwich cookies in the chopped pecans. Repeat with the remaining cookies.

Sweet Club Sandwich

Ingredients

2 (8 ounce) cans refrigerated crescent rolls
2 tablespoons butter or margarine, melted
4 tablespoons honey, divided
6 ounces thinly sliced deli turkey
6 ounces sliced Muenster or Monterey Jack cheese
6 ounces thinly sliced deli ham
1/3 cup raspberry preserves
1 tablespoon sesame seeds

Directions

Unroll each tube of crescent roll dough into two rectangles. Place 2 in. apart on ungreased baking sheets; press perforations to seal. In a small bowl, combine butter and 2 tablespoons honey. Brush over dough. Bake at 375 degrees F for 10-12 minutes or until lightly browned. Cool on pans for 15 minutes. Carefully transfer one crust to a greased 15-in. x 10-in. x 1-in. baking pan. Layer with turkey, second crust, cheese and ham. Add third crust; spread with preserves. Top with remaining crust; spread with remaining honey. Sprinkle with sesame seeds. Bake, uncovered, at 375 degrees F for 10-15 minutes or until crust is golden brown and loaf is heated through. Carefully cut into slices.

Slamtastic Eggplant Sandwich

Ingredients

- 1 teaspoon vegetable oil
- 1 eggplant, cut into 1/2-inch slices
- 1 tablespoon mayonnaise
- 1 clove garlic, minced
- 4 crusty sandwich rolls, split and toasted
- 1 bunch fresh basil leaves
- 1 cup crumbled feta cheese

Directions

Pour the oil into a large skillet and heat over medium-high heat. Place the eggplant slices in the heated pan and cook without moving until golden brown, about 4 minutes. Flip the eggplant and continue to cook until golden brown on the other side. Remove from heat.

Mix together the mayonnaise and garlic in a small bowl.

Lay the toasted rolls out, cut side up. Place the cooked eggplant on the bottom half of each roll. Layer the eggplant with fresh basil leaves and crumbled feta. Spread the garlic mayo very lightly over the cut side of the top each toasted roll. Place the tops on the prepared sandwich.

Bacon, Asparagus, and Cheese Sandwiches

Ingredients

8 slices bacon
1 (10 ounce) can asparagus tips,
drained
4 thick slices sourdough bread,
lightly toasted
4 slices sharp Cheddar cheese

Directions

Adjust oven rack to upper position, and set oven to broil. You may also use a toaster oven to cook the sandwiches if you don't want to broil them in the oven.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown and crispy. Drain on paper towels.

Place a few spears of asparagus on a slice of bread. Top with 2 slices crisp bacon then a slice of cheese.

Toast under the broiler until the cheese is melted and bubbly.

Better Peanut Butter Sandwich

Ingredients

2 slices bread
1 1/2 tablespoons peanut butter
1 1/2 tablespoons applesauce

Directions

Spread peanut butter on one slice of bread, and applesauce on the other slice. Place them together, cut in half, and serve.

Uncle Bo's Hot Sandwiches

Ingredients

20 slices bacon
3 pounds chipped chopped ham, shredded
2 onions, chopped
1/2 cup barbecue sauce (such as HeinzB® Original BBQ Sauce)
1/2 cup bottled sweet chili sauce (such as HeinzB® Premium Chili Sauce)
1/2 cup sweet pickle relish (such as HeinzB® Sweet Relish)
1/2 cup chopped sweet pickle slices (bread-and-butter type)
32 slices Cheddar cheese*
32 hamburger buns, split

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Allow the bacon to cool, and chop.

Cook and stir the onion in the bacon grease left in the skillet until onion is translucent, about 10 minutes. Stir in the bacon, chipped ham, barbecue sauce, and chili sauce until the mixture is well combined. Transfer the ham mixture to a large bowl, and stir in the pickle relish and chopped pickle.

Place about 1/4 cup of ham mixture on a bun, and top with a slice of Cheddar cheese. Close the sandwiches, wrap each in foil, and bake in the preheated oven until hot and the cheese has melted, 15 to 20 minutes. Serve hot.

Cucumber Sandwiches

Ingredients

1 (8 ounce) package cream
cheese spread
2 teaspoons ranch salad dressing
mix
12 slices pumpernickel rye bread
2 medium cucumbers

Directions

In a bowl, combine cream cheese and dressing mix. Spread on one side of each slice of bread. Peel cucumbers if desired thinly slice and place on six slices of bread. Top with remaining bread. Serve immediately.

Kings Flat Iron Steak Sandwich

Ingredients

4 sandwich rolls, partially split
4 teaspoons softened butter
2 teaspoons garlic powder
2 tablespoons vegetable oil
4 (4 ounce) thinly-cut flat iron steaks
1/2 cup fresh spinach leaves
1 tomato, sliced
1 avocado, sliced
8 thick slices fresh mozzarella cheese
2 teaspoons balsamic vinegar, for drizzling

Directions

Preheat an oven broiler on high heat.

Open the sandwich rolls and spread each with about 1 teaspoon of softened butter. Sprinkle each buttered sandwich roll with about 1/2 teaspoon garlic powder.

Broil the sandwich rolls about 5 minutes, until the edges are slightly charred. Set aside.

Heat a large, heavy skillet over high heat, and add the vegetable oil. When oil just begins to smoke, drop in the flat iron steaks and quickly sear until steaks are browned, about 3 minutes. Flip the steaks and sear the other side for another 3 minutes; remove steaks immediately, or lower the burner temperature and cook to the desired degree of doneness. Set steaks aside and keep warm.

Assemble each sandwich roll with spinach leaves, tomato and avocado slices on one side, and 2 slices of mozzarella cheese on the other side. Sprinkle the tomato and avocado side with about 1/2 teaspoon of balsamic vinegar, and place a hot browned steak on the mozzarella cheese. Fold each sandwich closed to serve.

Tofu 'Fish' Fillet Sandwiches

Ingredients

1 (12 ounce) package firm tofu - drained, patted dry, and sliced into 4 slices

1 cup bread crumbs

1 teaspoon kelp powder

1/4 teaspoon garlic powder

1/4 teaspoon paprika

1/4 teaspoon onion powder or flakes

1 teaspoon salt

olive oil, as needed

Tartar Sauce

1/2 cup mayonnaise

1/4 cup dill pickle relish

1 tablespoon fresh lemon juice

4 whole wheat hamburger buns, split

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a bowl, toss bread crumbs together with kelp powder, garlic powder, paprika, onion powder, and salt. Dip tofu slices into olive oil, then bread crumb mixture, patting lightly to coat well.

Bake on a cookie sheet in preheated oven for 30 minutes. When first side is golden brown and slightly crispy, turn over, and finish baking.

Meanwhile, mix together mayonnaise, relish, and lemon juice until well-blended. When tofu is nearly done baking, brush each bun half with olive oil, and toast in the oven. Serve with tartar sauce and your favorite sandwich condiments.

Summer Sub Sandwich

Ingredients

1 (3 ounce) package cream cheese, softened
1 loaf unsliced French bread, halved lengthwise
6 slices deli ham
6 slices provolone cheese
1 (4.5 ounce) jar sliced mushrooms, drained
2 medium tomatoes, thinly sliced
1 small onion, thinly sliced
2 banana peppers, thinly sliced
2 cups shredded lettuce

Directions

Spread cream cheese on bottom half of bread. Layer with the ham, cheese, mushrooms, tomatoes if desired, onion, peppers and lettuce. Replace top. Cut into 1-1/2-in. slices.

Toasted Apple-Pecan Brie Sandwiches

Ingredients

3 tablespoons butter
4 Granny Smith apple - peeled,
cored and sliced
1/2 cup packed brown sugar
1 teaspoon ground cinnamon
1/4 cup chopped pecans
4 slices sourdough bread
2 tablespoons butter
6 ounces Brie cheese, cut into
long, even slices
1 pinch ground cinnamon, for
dusting

Directions

Melt 3 tablespoons of butter in a large skillet over medium heat. Add the apples; cook and stir until tender, 7 to 8 minutes. Stir in the brown sugar, 1 teaspoon of cinnamon and pecans and continue to cook for 1 to 2 minutes longer. Remove from the heat and set aside.

Preheat the oven's broiler.

Cut the slices of bread in half if they are very large and toast lightly. Spread the remaining butter on to one side of each piece of bread. Place two slices of brie cheese onto the unbuttered side of each piece of bread. Top with a generous scoop of the apple mixture. Place the open face sandwiches onto a baking sheet.

Broil until the cheese has melted, about 1 minute. Sprinkle with additional cinnamon if desired.

Almond Spice Sandwich

Ingredients

1/2 cup almond butter
1 tablespoon honey
1 teaspoon ground cinnamon
4 tablespoons sliced almonds
4 tablespoons raisins
8 slices whole-grain bread

Directions

In a small bowl, mix together almond butter, honey and cinnamon.

Spread about 2 tablespoons of almond butter mixture evenly over one slice of bread. Sprinkle one tablespoon each sliced almonds and raisins over the almond butter, and top with another slice of bread. Repeat with remaining ingredients.

Easy Chicken Parmesan Sandwich

Ingredients

6 frozen chicken nuggets
2 tablespoons tomato sauce
1 hamburger bun, split
1 slice American cheese
1 tablespoon grated Parmesan cheese

Directions

Place the chicken nuggets on a microwave-safe plate. Cook in microwave until hot in the middle, about 2 minutes.

Spread 1 tablespoon tomato sauce on one piece of the hamburger bun; cover the sauce with the American cheese slice. Arrange the chicken nuggets onto the cheese. Pour the remaining tomato sauce over the nuggets; sprinkle with the Parmesan cheese. Top with the other half of the hamburger bun to finish the sandwich.

Italian Turkey Sandwiches

Ingredients

1 (5 1/2 pound) bone-in turkey breast, skin removed
1/2 cup chopped green pepper
1 medium onion, chopped
1/4 cup chili sauce
3 tablespoons white vinegar
2 tablespoons dried oregano or Italian seasoning
4 teaspoons beef bouillon granules
11 kaiser or hard rolls, split

Directions

Cut turkey breast in half along the bone. Place the turkey breast, green pepper and onion in a 5-qt. slow cooker coated with nonstick cooking spray. Combine the chili sauce, vinegar, oregano and bouillon; pour over turkey and vegetables. Cover and cook on low for 5-6 hours or until meat juices run clear and vegetables are tender.

Remove turkey, reserving cooking liquid. Shred the turkey with two forks; return to cooking juices. Spoon 1/2 cup onto each roll.

Pepper Steak Sandwiches

Ingredients

2 medium green pepper, julienned
1 small onion, sliced
4 garlic cloves, minced and divided
1 tablespoon olive or vegetable oil
3/4 pound cooked sirloin or round steak, thinly sliced
1/2 teaspoon salt (optional)
1/8 teaspoon pepper
1/4 cup butter or margarine, softened
4 French or Italian sandwich rolls, split and toasted

Directions

In a skillet, saute green peppers, onion and half of the garlic in oil until vegetables are tender. Add steak, salt if desired and pepper; heat through. Blend butter and remaining garlic; spread over cut side of rolls. Place steak mixture on bottom halves; replace roll tops.

Asparagus Sandwiches

Ingredients

1 (10 ounce) can asparagus tips, drained
1/2 cup mayonnaise
2 tablespoons finely chopped onion
1 pinch seasoning salt
1 (1 pound) loaf soft, sliced white bread

Directions

Set asparagus spears onto paper towels to absorb excess liquid. In a small bowl, mix together the mayonnaise, onion and seasoning salt. Remove crusts from bread slices, and spread mayonnaise mixture thinly on each slice. Place a spear onto the slice and roll up. Cut each roll in half, and arrange on a serving tray. Cover with plastic wrap, and refrigerate until serving.

Quick Chocolate Sandwich Cookies

Ingredients

2 (18.25 ounce) packages devil's
food cake mix
1 cup vegetable oil
4 eggs
FILLING:
1 (8 ounce) package cream
cheese, softened
1/4 cup butter or margarine,
softened
2 1/2 cups confectioners' sugar
1 teaspoon vanilla extract

Directions

In a mixing bowl, combine the cake mixes, oil and eggs; mix well. Roll into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Do not flatten. Bake at 350 degrees F for 8-10 minutes or until set. Cool for 5 minutes before removing to wire racks (cookies will flatten as the cool).

In a small mixing bowl, beat cream cheese and butter. Add sugar and vanilla; beat until smooth. Spread on the bottom of half of the cookies; top with remaining cookies. Store in the refrigerator.

Saint Paddy's Irish Sandwich

Ingredients

1 (3 pound) corned beef brisket with spice packet
2 tablespoons olive oil
1 tablespoon balsamic vinegar
1 tablespoon spicy brown mustard
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1/2 medium head cabbage, cored and sliced thin
spicy brown mustard
12 slices sourdough bread, lightly toasted

Directions

Place corned beef in large pot or Dutch oven and cover with water. Add the spice packet that came with the corned beef. Cover pot and bring to a boil, then reduce to a simmer. Simmer approximately 50 minutes per pound until tender. Remove meat and let rest 15 minutes. Slice meat across the grain.

Whisk together olive oil, balsamic vinegar, mustard, salt, and pepper in small bowl. Place the shredded cabbage in a large bowl and pour the dressing over it; toss to coat the cabbage with the dressing.

Spread a layer of mustard on 6 slices of toasted bread. Place some shredded cabbage and corned beef on each slice and top with remaining slices of bread.

Grilled Apple and Swiss Cheese Sandwich

Ingredients

2 slices whole wheat bread
1 1/2 teaspoons olive oil
1/2 Granny Smith apple - peeled,
cored and thinly sliced
1/3 cup shredded Swiss cheese

Directions

Preheat a skillet over medium heat. Lightly brush one side of each slice of bread with the olive oil. Place 1 slice of bread, olive oil side down into the skillet, and arrange the apple slices evenly over the top. Sprinkle the Swiss cheese over the apple, then top with the remaining slice of bread, olive oil-side up. Cook until the bread is golden brown, then flip the sandwich over, and cook until the other side is golden brown and the cheese has melted, 1 to 2 more minutes.

Crunchy Cheese Sandwiches

Ingredients

1 small onion, finely chopped
1 medium tomato, diced
1 stalk celery, chopped
1 green bell pepper, finely chopped
1 cup shredded Cheddar cheese
1/4 teaspoon chili powder
1/4 teaspoon salt
4 slices white bread

Directions

Preheat your oven's broiler.

In a medium bowl, stir together the onion, tomato, celery, bell pepper, cheese, chili powder and salt. Arrange slices of bread on a baking sheet or broiling pan. Top each one with 1/4 of the mixture, spreading out to the edges.

Broil for 4 to 5 minutes, or until cheese melts. Watch closely to prevent burning. Serve immediately.

Grilled Portobello Sandwich with Roasted Red

Ingredients

1 red bell pepper
salt and black pepper to taste
1/2 cup olive oil
4 portobello mushroom caps,
cleaned
4 slices onion
4 Kaiser rolls, split
4 teaspoons mayonnaise
1 teaspoon roasted garlic,
mashed into a paste (optional)
4 ounces buffalo mozzarella, thinly
sliced
4 slices tomato
16 fresh basil leaves, divided

Directions

Preheat an outdoor grill for medium-high heat, and lightly oil the grate.

Place the red bell pepper onto the preheated grill, and grill until the skin is completely charred on all sides, 10 to 15 minutes. Place the pepper into a plastic bag, seal the bag, and let the pepper cool. When cooled, remove the charred skin, slice the pepper into quarters, and remove the seeds. Thinly slice the pepper and set aside.

Mix salt and pepper into the olive oil in a small bowl. Brush the smooth side of the mushrooms with the seasoned oil, and grill, oiled side down, until the mushrooms show grill marks, about 3 minutes. Brush the gill sides of the mushrooms with more seasoned olive oil, flip the mushrooms, and grill until the mushrooms are softened and juicy, about 3 more minutes. Set the mushrooms aside and keep warm.

Lightly grill the slices of onion until softened and lightly browned, about 2 minutes per side. Spread the rolls out onto the grill to toast, about 1 minute. Mix the mayonnaise and roasted garlic in a bowl.

Spread each roll with garlic mayonnaise, and make each sandwich with 1 mushroom cap, 1 ounce sliced mozzarella cheese, 1 slice of tomato, 4 basil leaves, 1 slice of grilled onion, and 1/4 the roasted red pepper slices. Repeat for remaining sandwiches.

Pittsburgh Style Sandwich

Ingredients

10 strips frozen French fried potatoes
2 slices Italian bread
5 slices deli cooked roast beef
2 slices provolone cheese
2 slices tomato
1/4 cup prepared coleslaw

Directions

Preheat oven and prepare french fries according to package instructions.

Layer Italian bread with roast beef, provolone cheese, tomato, coleslaw, and freshly cooked fries. Serve immediately.

Spicy Grilled Cheese Sandwich

Ingredients

2 tablespoons butter or margarine
4 slices white bread
2 slices American cheese
1 roma (plum) tomato, thinly sliced
1/4 small onion, chopped
1 jalapeno pepper, chopped

Directions

Heat a large skillet over low heat. Spread butter or margarine onto one side of two slices of bread. Place both pieces buttered side down in the skillet. Lay a slice of cheese on each one, and top with slices of tomato, onion and jalapeno. Butter one side of the remaining slices of bread, and place on top buttered side up. When the bottom of the sandwiches are toasted, flip and fry until brown on the other side.

Shredded Steak Sandwiches

Ingredients

3 pounds boneless beef round steak, cut into large pieces
2 large onions, chopped
3/4 cup thinly sliced celery
1 1/2 cups ketchup
1/2 cup water
1/3 cup lemon juice
1/3 cup Worcestershire sauce
3 tablespoons brown sugar
3 tablespoons cider vinegar
2 teaspoons salt
2 teaspoons prepared mustard
1 1/2 teaspoons paprika
1 teaspoon chili powder
1/2 teaspoon pepper
1/8 teaspoon hot pepper sauce
12 sandwich rolls, split

Directions

Place meat in a 5-qt. slow cooker. Add onions and celery. In a bowl, combine the ketchup, water, lemon juice, Worcestershire sauce, brown sugar, vinegar, salt, mustard, paprika, chili powder, pepper and hot pepper sauce. Pour over meat. Cover and cook on high for 6-8 hours.

Remove meat; cool slightly. Shred with a fork. Return to the sauce and heat through. Serve on rolls.

Meaty Barbeque Sandwiches

Ingredients

1/3 cup shortening
1 pound chopped onion
2 tablespoons white sugar
salt to taste
2 tablespoons all-purpose flour
1/2 teaspoon dry mustard
1/2 teaspoon chili powder
1/4 teaspoon ground black pepper
1/4 cup distilled white vinegar
1/4 cup water
1 pound cooked pork meat, finely chopped
2 tablespoons Worcestershire sauce
1/2 teaspoon hot pepper sauce
1 cup ketchup

Directions

Heat shortening in a large skillet over medium high heat. Saute onion until brown; then add the sugar, salt, flour, dry mustard, chile powder, pepper, vinegar and water. Mix and cook together until mixture is thick.

Stir in chopped meat, Worcestershire sauce, hot pepper sauce and ketchup. Heat through, then serve on buns.

Cucumber and Watercress Sandwich Appetizers

Ingredients

8 cups cucumber, peeled and finely chopped
1 teaspoon salt
1/4 teaspoon ground black pepper
1/4 cup chopped fresh chives
2/3 cup butter, softened
20 slices whole wheat bread, crusts removed
1/3 cup mayonnaise
2 cups trimmed and coarsely chopped watercress

Directions

Place cucumber in a medium bowl. Mix in salt. Cover and set aside for approximately 30 minutes.

Mix ground black pepper, chives and butter into the bowl with the cucumber.

Spread whole wheat bread slices with mayonnaise. Top 10 slices with equal portions of the cucumber mixture, then with equal portions watercress. Cover with remaining 10 slices of bread. Cut into triangles and serve.

Reuben Sandwich I

Ingredients

2 slices rye bread
1 tablespoon butter, softened
2 ounces thinly sliced corned beef
2 ounces sauerkraut
1 slice mozzarella cheese

Directions

Heat medium skillet over medium heat. Butter bread on one side. Place one slice of bread, buttered side down, in skillet. Layer corned beef, sauerkraut and mozzarella on bread. Top with remaining slice of bread. Cook, turning once, until bread is browned, sandwich is heated through and cheese is melted. Serve immediately.

Focaccia Chicken Sandwiches

Ingredients

2 tablespoons prepared brown mustard
3 skinless, boneless chicken breast halves
2 cups shredded mozzarella cheese
2 cups broccoli florets
1 loaf focaccia bread, cut in half horizontally

Directions

Preheat the oven to 350 degrees F (175 degrees C). Spread brown mustard onto the chicken breasts to coat, and place them in a baking dish. Bake for about 30 minutes in the preheated oven, or until cooked through.

Meanwhile, bring 1/2 inch of water to a boil in a small saucepan with a lid. Add the broccoli, and cook for 7 minutes, or until tender but still bright green. Drain, and set aside.

Shred or cube the chicken, and place onto the bottom half of the focaccia bread. Spread the broccoli over the chicken, and top with mozzarella cheese.

Bake this part of the sandwich (without the top) for about 10 minutes, or until the cheese is melted. Place the top of the bread over the filling, and bake for another 5 minutes to heat through. Cut into small squares to serve.

Turkey Sandwiches with Cranberry Sauce

Ingredients

1 loaf French bread
4 tablespoons margarine
8 ounces sliced deli turkey meat
8 slices provolone cheese
8 slices precooked bacon
4 tablespoons mayonnaise
4 tablespoons jellied cranberry sauce
8 slices fresh tomatoes
4 lettuce leaves

Directions

Preheat the oven broiler.

Cut the bread into four pieces, and split lengthwise almost all the way through for four sandwiches. Spread margarine on the inside of each piece. Place on a baking sheet, cut side up.

Toast bread under preheated broiler until lightly browned, 1 to 2 minutes. Remove pan from the oven.

Layer 4 pieces of bread with 2 slices each of the turkey, cheese, and bacon. Remove the remaining 4 slices of bread from the baking sheet and reserve for sandwich tops. Cool bread slightly, and spread mayonnaise onto the cut side of each of the 4 top slices.

Place the bread with turkey and cheese under the broiler just until the cheese melts, about 1 minute. Remove from the broiler, and spread 1 tablespoon cranberry sauce over each sandwich. Layer with the tomatoes and lettuce. Place a top bread slice over each half, and serve.

Tuna, Avocado and Bacon Sandwich

Ingredients

4 slices bacon
1 (6 ounce) can solid white tuna
packed in water
1/2 teaspoon Dijon mustard
1/2 teaspoon prepared
horseradish
1 tablespoon sweet pickle relish
1 tablespoon minced red onion
1/4 teaspoon paprika
black pepper to taste
2 hoagie buns, split
1 avocado - peeled, pitted and
sliced
1 tomato, sliced
2 slices provolone cheese
2 lettuce leaves

Directions

Cook bacon in the microwave on a paper towel-lined microwave safe plate until crispy, about 4 minutes.

Meanwhile, stir together tuna, Dijon mustard, horseradish, relish, and red onion. Season with paprika and pepper. Divide this mixture between the hoagie buns. On each sandwich, place 1/2 an avocado, 1/2 a tomato, 1 slice provolone cheese, 1 lettuce leaf, and 2 slices bacon.

Curried Chicken Tea Sandwiches

Ingredients

2 cups cubed, cooked chicken
1 medium unpeeled red apple,
chopped
3/4 cup dried cranberries
1/2 cup thinly sliced celery
1/4 cup chopped pecans
2 tablespoons thinly sliced green
onions
3/4 cup mayonnaise or salad
dressing
2 teaspoons lime juice
1/2 teaspoon curry powder
12 slices bread
Lettuce Leaves

Directions

In a bowl, combine the first six ingredients. Combine mayonnaise, lime juice and curry powder; add to chicken mixture and stir to coat. Cover and refrigerate until ready to serve. Cut each slice of bread with a 3-in. heart-shaped cookie cutter. Top with lettuce and chicken salad.

Cuban Midnight Sandwich

Ingredients

1 cup mayonnaise
5 tablespoons Italian dressing
4 hoagie rolls, split lengthwise
4 tablespoons prepared mustard
1/2 pound thinly sliced deli turkey meat
1/2 pound thinly sliced cooked ham
1/2 pound thinly sliced Swiss cheese
1 cup dill pickle slices
1/2 cup olive oil

Directions

In a small bowl, mix together mayonnaise and Italian dressing. Spread mixture on hoagie rolls. Spread each roll with mustard. On each roll, arrange layers of turkey, ham, and cheese. Top each with dill pickle slices. Close sandwiches, and brush tops and bottoms with olive oil.

Heat a non-stick skillet over medium high heat. Place sandwiches in skillet. Cook sandwiches for 2 minutes, pressing down with a plate covered with aluminum foil. Flip, and cook for 2 more minutes, or until cheese is melted. Remove from heat, place on plates, and cut in half diagonally.

Chocolate Sandwich Cookies II

Ingredients

1 (18.25 ounce) package dark chocolate cake mix
1 (18.25 ounce) package low calorie chocolate cake mix
4 eggs
2/3 cup vegetable oil

1 (8 ounce) package cream cheese, softened
2 cups confectioners' sugar

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease cookie sheets.

In a medium bowl, stir together the dark and light chocolate cake mix. Add the eggs and oil, mix until well blended. Roll dough into 2 inch balls, and place them onto the prepared cookie sheet. Flatten the balls slightly with the back of a spoon.

Bake for 10 to 12 minutes in the preheated oven, until firm. Let cool on the baking sheet for a few minutes before removing to cool on wire racks.

To make the filling, beat the cream cheese and confectioner' sugar together until smooth. Spread between two cooled cookies.

Sensational Steak Sandwich

Ingredients

2 tablespoons olive oil
1 pound thinly sliced sirloin steak strips
8 ounces sliced fresh mushrooms
1 green bell pepper, seeded and cut into strips
1 medium onion, sliced
10 slices provolone cheese
1 loaf French bread
1 (14 ounce) can beef broth
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1/2 teaspoon garlic powder
2 tablespoons Worcestershire sauce
1/8 teaspoon red pepper flakes
1/4 cup Pinot Noir or other dry red wine
1/2 cup prepared horseradish (optional)
1/2 cup brown mustard (optional)

Directions

Heat the oil in a large skillet over medium heat. Add the beef, and cook until browned. Add the mushrooms, bell pepper and onion; cook and stir until starting to become tender, about 5 minutes.

In a slow cooker, combine the beef broth, salt, pepper, Worcestershire sauce, red pepper flakes and red wine. Transfer the beef and vegetables to the slow cooker, and stir to blend. Cover, and cook on High for 3 to 4 hours, until beef is extremely tender.

Preheat the oven to 425 degrees F (220 degrees C). Drain the liquid from the slow cooker, and save for dipping. Slice the French bread loaf lengthwise like a submarine sandwich. Mix together the horseradish and mustard; spread onto the inside of the loaf. Place slices of provolone cheese on both sides of the loaf, then fill with the beef and vegetables. Close the loaf, and wrap the entire sandwich with aluminum foil.

Bake for 10 to 15 minutes in the preheated oven. For crunchier bread, you can bake it without the aluminum foil. Slice into servings, and serve with the juices from the slow cooker for dipping.

The Ultimate Apple Cinnamon Grilled Cheese

Ingredients

2 purchased cinnamon buns
4 slices aged Cheddar cheese, divided
4 slices Brie cheese, divided
4 slices deli ham, shredded (divided)
1 small apple - peeled, cored, and sliced (divided)
2 tablespoons butter
2 eggs
1/4 cup milk

Directions

Slice each bun in half, and place the slices on a work surface. To assemble a sandwich, place the toppings in this order: bottom of cinnamon bun, 1 slice Cheddar cheese, 1 slice of Brie cheese, apple slices, shredded ham, 1 slice of Brie cheese, 1 slice of Cheddar cheese, top of cinnamon bun. Repeat for 2nd sandwich, and gently press each sandwich together.

Melt butter in a skillet over medium heat. Whisk eggs and milk together in a bowl.

Dip both sides of each sandwich quickly into the egg mixture, and pan-fry the sandwiches until golden brown on each side, about 2 minutes per side.

BBQ Chicken Sandwiches

Ingredients

2 (4 pound) whole chickens, cut up
1 1/2 cups ketchup
3/4 cup prepared mustard
5 tablespoons brown sugar
5 tablespoons minced garlic
5 tablespoons honey
1/4 cup steak sauce
4 tablespoons lemon juice
3 tablespoons liquid smoke
flavoring
salt and pepper to taste
8 hamburger buns
4 cups prepared coleslaw
(optional)

Directions

Place chicken in a large pot with enough water to cover. Bring to a boil, and cook until chicken comes off the bone easily, about 3 hours. Make sauce while the chicken cooks.

In a saucepan over medium heat, mix together the ketchup, mustard, brown sugar, garlic, honey, steak sauce, lemon juice, and liquid smoke. Season with salt and pepper. Bring to a gentle boil, and simmer for about 10 minutes. Set aside to allow flavors to mingle.

When the chicken is done, remove all meat from the bones, and chop or shred into small pieces. Place in a pan with the sauce, and cook for about 15 minutes to let the flavor of the sauce soak into the chicken. Spoon barbequed chicken onto buns, and top with coleslaw if you like.

The Best Veggie Sandwich

Ingredients

4 English muffins, split and
toasted
1 avocado, mashed
1 cup alfalfa sprouts
1 small tomato, chopped
1 small sweet onion, chopped
4 tablespoons Ranch-style salad
dressing
4 tablespoons toasted sesame
seeds
1 cup shredded smoked Cheddar
cheese

Directions

Preheat oven to broil.

Place each muffin open-faced on a cookie sheet. Spread each half with mashed avocado; place halves close together. Distributing ingredients evenly, cover each half with sprouts, tomatoes, onion, dressing, sesame seeds and cheese.

Place under broiler for about 5 minutes, or until cheese is melted and bubbly.

Ham 'n' Brie Sandwiches

Ingredients

1/3 cup mayonnaise
2 teaspoons Dijon mustard
1/2 teaspoon minced garlic
1/2 teaspoon white wine vinegar
1 (8 ounce) round Brie cheese
6 English muffins, split
3/4 pound shaved deli ham
12 slices tomato

Directions

In a small bowl, combine the mayonnaise, mustard, garlic and vinegar until blended. Cut the Brie horizontally into three rounds; cut each round into eight wedges.

Place English muffins, cut side up, in a foil-lined 15-in. x 10-in. x 1-in. baking pan. Broil 3-4 in. from the heat for 2 minutes or until lightly toasted.

Spread muffins with mayonnaise mixture. Layer with ham, tomato and cheese wedges. Broil 3-4 in. from the heat for 5 minutes or until cheese is melted.

Basil, Tomato and Mozzarella Sandwich

Ingredients

1 (1 pound) loaf Italian bread
6 fresh basil leaves, chopped
2 tomatoes, sliced
4 ounces fresh mozzarella cheese, sliced
1/8 teaspoon red pepper flakes
1/2 cup balsamic vinegar

Directions

Slice the loaf of bread in half lengthwise. Layer the basil, tomato slices, and mozzarella cheese between the two halves of bread. Cut into four sandwiches.

In a small dish, stir together the balsamic vinegar and red pepper flakes. Use as a dipping sauce.

Peanut Butter Sandwich Cookies

Ingredients

1 cup peanut butter
1 cup butter flavored shortening
1 cup white sugar
1 cup packed brown sugar
1 teaspoon vanilla extract
3 eggs
3 cups all-purpose flour
2 teaspoons baking soda
1/4 teaspoon salt
1/2 cup creamy peanut butter
3 cups confectioners' sugar
1 teaspoon vanilla extract
5 tablespoons milk

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large mixing bowl, cream the shortening, 1 cup creamy peanut butter and white and brown sugars. Add vanilla and then eggs, one at a time. Beat well after each addition. In a small bowl, combine flour, baking soda and salt. Add slowly to creamy mixture.

Shape into 1 inch balls and place on an ungreased cookie sheet, 2 inches apart. Flatten balls with a fork.

Bake for 7-8 minutes depending on size (I tend to keep a close eye on them and remove them as soon as they start to get golden. This helps to make them chewy.) Cool on wire racks.

To Make the filling: Combine 1/2 cup creamy peanut butter, confectioners' sugar, vanilla extract, and milk in a small bowl adding enough milk to make for a creamy, frosting like texture. Spread frosting on one cookie and top off to make "sandwich".

Sloppy Joe Sandwiches

Ingredients

1/2 pound ground beef
1/2 cup ketchup
2 tablespoons water
1 tablespoon brown sugar
1 teaspoon Worcestershire sauce
1 teaspoon prepared mustard
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
1/4 teaspoon salt
2 hamburger buns, split

Directions

In a saucepan, cook beef over medium heat until no longer pink; drain. Stir in the ketchup, water, brown sugar, Worcestershire sauce, mustard, garlic powder, onion powder and salt. Bring to a boil. Reduce heat; cover and simmer for 30-40 minutes. Serve on buns.

Chocolate Almond Sandwich

Ingredients

2 tablespoons almond butter
2 slices multigrain bread
1 tablespoon chocolate hazelnut spread
1/2 bananas, sliced

Directions

Spread almond butter over one side of one slice of bread, and arrange sliced bananas over almond butter. Spread chocolate spread over one side of the other slice of bread, and place over bananas to make a sandwich.

Hot and Spicy Baguette Sandwiches

Ingredients

3/4 pound crabmeat
1 (14 ounce) can quartered artichoke hearts, drained
1 (4 ounce) can sliced black olives, drained
1 bunch green onions, chopped
1 tomato, seeded and chopped
1 cup shredded Cheddar cheese
1/2 cup mayonnaise
1 teaspoon cayenne pepper
1 baguette

Directions

Preheat oven on broiler setting.

In a large bowl, place crabmeat, artichoke hearts, black olives, green onions, tomato, cheddar cheese, mayonnaise, and cayenne pepper. Mix well.

Using a serrated knife, cut the baguette into 4 pieces, then cut each piece in half lengthwise. Spoon crab mixture onto baguette halves.

Broil in the oven, on the lowest rack, until cheese is melted and top is starting to brown.

Monte Cristo Sandwiches

Ingredients

3 eggs, beaten
1 1/2 cups milk
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
8 slices French bread
8 ounces honey ham, chopped
8 ounces smoked turkey breast,
chopped
12 slices Swiss cheese

Directions

In a large bowl, beat together eggs and milk. Stir in cinnamon and nutmeg.

Heat a non-stick skillet to medium heat. Dip the bread slices in the egg mixture, place in the skillet and cook until lightly brown on both sides.

Remove bread from skillet. Layer four slices of bread with a slice of Swiss cheese, ham, Swiss cheese, turkey and Swiss cheese again. Cover with remaining four bread slices. Return sandwiches to skillet; grill until cheese has melted and bread has browned. Serve hot.

cKicken' Salad Sandwich

Ingredients

2 ciabatta rolls
1 cooked chicken breast - cut into bite size pieces
2/3 cup creamy salad dressing (such as Miracle Whip®)
1 tablespoon Dijon mustard
1/4 cup chopped onion
1 tablespoon lime juice
1 tablespoon chopped fresh cilantro
1/2 teaspoon cayenne pepper
salt and pepper to taste
2 slices Swiss cheese

Directions

Split and toast the ciabatta rolls.

Mix together the cooked chicken breast, salad dressing, Dijon mustard, onion, lime juice, cilantro, cayenne pepper, and salt and pepper in a bowl. Cover, and refrigerate at least 15 minutes to chill the salad and blend the flavors.

Place a slice of Swiss cheese onto the bottom slice of each roll, and spoon half the chicken salad per sandwich onto the cheese. Place the top halves of the rolls onto the sandwiches, and serve.

Twinkies™ Weiner Sandwich

Ingredients

4 hot dogs
4 cream-filled sponge snack cakes (such as Twinkies™)
4 (4 inch) squirts of pressurized canned cheese (such as Easy Cheese™), or to taste

Directions

Bring a saucepan of water to a boil over high heat. Add hot dogs, and boil until thoroughly hot, about 5 minutes; drain and keep warm.

Meanwhile, unwrap the snack cakes, and place onto a cutting board, upside-down. Cut halfway through the bottoms of the snack cakes with a small, serrated knife to create "buns" for the hot dogs.

Blot the hot dogs with a paper towel to remove excess water and place a hot dog inside each "bun". Remove the protective top from the can of cheese, and hold the nozzle close to, but not touching, the exposed side of the hot dog. Dispense cheese by decisively pressing the nozzle towards the hot dog and slowly drawing the tip along the hot dog in a straight line, or decorative pattern of your choice.

Stroganoff Sandwich

Ingredients

1 (1 pound) loaf French or Italian-style bread
1/4 cup chopped green onions
1 tablespoon milk
1/8 teaspoon garlic powder
1 green bell pepper, sliced in rings
1 pound ground beef
1 cup sour cream
1 teaspoon Worcestershire sauce
3/4 teaspoon salt
2 tablespoons butter, softened
2 tomatoes, sliced
1 cup shredded Cheddar cheese

Directions

Cut loaf in half. Wrap in foil and heat at in a preheated 375 degrees F (190 degrees) oven for 10 to 15 minutes.

In a large skillet over medium-high cook beef and green onions until beef is cooked through; drain. Stir in milk, garlic powder, sour cream, Worcestershire sauce, salt and pepper to taste. Heat but do not let boil.

Butter cut surface of bread. Spread with half of meat mixture on each half. Arrange tomatoes and green bell pepper alternately on top and sprinkle with cheese.

Place on baking sheet. Bake at 350 degrees F (175 degrees C) for 5 minutes or until heated through completely.

Sweet Club Sandwich

Ingredients

2 (8 ounce) cans refrigerated crescent rolls
2 tablespoons butter or margarine, melted
4 tablespoons honey, divided
6 ounces thinly sliced deli turkey
6 ounces sliced Muenster or Monterey Jack cheese
6 ounces thinly sliced deli ham
1/3 cup raspberry preserves
1 tablespoon sesame seeds

Directions

Unroll each tube of crescent roll dough into two rectangles. Place 2 in. apart on ungreased baking sheets; press perforations to seal.

In a small bowl, combine butter and 2 tablespoons honey. Brush over dough.

Bake at 375 degrees for 10-12 minutes or until lightly browned. Cool on pans for 15 minutes.

Carefully transfer one crust to a greased 15-in. x 10-in. x 1-in. baking pan. Layer with turkey, second crust, cheese and ham. Add third crust; spread with preserves. Top with remaining crust; spread with remaining honey. Sprinkle with sesame seeds.

Bake, uncovered, at 375 degrees for 10-15 minutes or until crust is golden brown and loaf is heated through. Carefully cut into slices.

Lime Sandwich Sugar Cookies

Ingredients

1 1/2 cups butter, room temperature
2 1/2 cups white sugar
4 eggs
1 teaspoon vanilla extract
5 1/4 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt

2 teaspoons lime juice
1 tablespoon milk
2 1/2 cups confectioners' sugar
3 drops green food color

Directions

In a large bowl, cream together the butter and sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking powder and salt; stir into the creamed mixture until well blended. Cover or wrap dough, and refrigerate for at least 2 hours. If you are in a big hurry, freeze for a half hour.

Preheat oven to 350 degrees F (175 degrees C). On a lightly floured surface, roll the dough out to 1/4 inch in thickness. Cut into desired shapes with cookie cutters. Place cookies 1 1/2 inches apart onto ungreased cookie sheets.

Bake for 7 to 8 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

For the frosting: In a medium bowl, beat the lime juice, milk, confectioners' sugar and green food color until smooth and creamy. Add more milk or sugar if necessary to achieve a good spreading consistency. When cookies are completely cool, spread icing between cookies to make sandwiches.

Turkey Avocado Sandwiches

Ingredients

3 ounces fat-free cream cheese
2 teaspoons taco sauce
4 drops hot pepper sauce
4 slices whole wheat bread
4 ounces sliced cooked turkey breast
1/2 avocado - peeled, pitted and sliced
1 medium ripe tomato, sliced
2 teaspoons chopped fresh cilantro or parsley
2 lettuce leaves

Directions

In a mixing bowl, beat cream cheese until smooth; beat in taco sauce and hot pepper sauce. Spread on each slice of bread. Layer turkey, avocado and tomato on two slices of bread; sprinkle with cilantro. Top with lettuce and remaining bread.

Chocolate Pudding Sandwiches

Ingredients

1 1/2 cups cold fat-free milk
1 (1.4 ounce) package sugar-free
instant chocolate pudding mix
1 (8 ounce) container frozen
reduced-fat frozen whipped
topping, thawed
1 cup miniature marshmallows
2 (9 ounce) packages chocolate
wafers

Directions

In a bowl, whisk milk and pudding mix for 2 minutes or until slightly thickened. Fold in whipped topping and marshmallows. For each sandwich, spread about 2 tablespoons of pudding mixture on a chocolate wafer; top with another wafer. Stack sandwiches in an airtight container. Freeze until firm, about 3 hours. Remove from the freezer 5 minutes before serving.

Chicken and Red Bell Pepper Salad Sandwiches

Ingredients

2 skinless, boneless chicken breast halves
1/2 red bell pepper, seeded
1/4 cup mayonnaise
1 tablespoon heavy cream
salt and pepper to taste
4 slices white bread

Directions

Bring a large pot of water to a boil; add chicken and cook until no longer pink in the center and the juices run clear, about 20 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Drain, cool and chop.

Bring a small pot of water to a boil; add the bell pepper and cook until soft, about 10 minutes.

Combine the bell pepper, chicken, cream, and mayonnaise in a food processor. Blend until mostly smooth. Season with salt and pepper. Spread about half of the mixture on each of two slices of bread and sandwich with the remaining bread.

Open-Faced Broiled Roast Beef Sandwich

Ingredients

1 1/2 cups sauerkraut
1 tablespoon Dijon mustard
3/4 cup barbeque sauce
1 dash hot pepper sauce

4 slices whole wheat bread
2 cups sliced roast beef
4 slices shredded pepperjack
cheese

Directions

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source.

Stir the sauerkraut, mustard, barbeque sauce, and hot pepper sauce in a microwave safe bowl. Cook in the microwave on high until slightly bubbly and thickened, about 3 minutes. Meanwhile, place the bread onto a baking sheet, and top with the roast beef and sauerkraut sauce. Place a slice of cheese over each sandwich.

Broil in the preheated oven until the edges of the bread are slightly blackened, and the cheese is bubbly, about 3 minutes.

Chocolate Oatmeal Sandwiches

Ingredients

2 1/2 cups butter or margarine,
softened
1 1/2 cups packed brown sugar
1 cup sugar
2 eggs
1 tablespoon vanilla extract
6 cups quick cooking oats
2 1/2 cups all-purpose flour
1/2 cup baking cocoa
2 teaspoons baking soda
1 teaspoon salt

FILLING:

2 cups semisweet chocolate chips
1 (14 ounce) can sweetened
condensed milk
2 tablespoons butter or margarine
1 teaspoon vanilla extract

Directions

In a mixing bowl, cream butter and sugars. Add the eggs, one at a time, beating well after each addition. Beat in vanilla. Combine oats, flour, cocoa, baking soda and salt; gradually add to the creamed mixture. Drop by tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 10 minutes or until set. Remove to wire racks to cool.

For filling, combine chocolate chips, milk and butter in a saucepan. Cook and stir over medium heat until chips are melted. Remove from the heat; beat in vanilla. Spread on the bottom of half of the cookies; top with remaining cookies.

Frozen Pineapple 'Ice Cream' Sandwich

Ingredients

1 (16 ounce) container frozen
whipped topping, thawed
1 (20 ounce) can canned crushed
pineapple, drained
1 (3.4 ounce) package instant
vanilla pudding
36 graham cracker squares

Directions

In a large bowl, beat together the thawed whipped topping, crushed pineapple and vanilla pudding mix for 2 minutes. Spread pineapple mixture 1/2 inch thick between two graham crackers. Wrap gently in plastic and freeze for 2 hours.

Chicken Caesar Sandwiches

Ingredients

4 (4 ounce) boneless, skinless chicken breast halves
1/3 cup mayonnaise
1/2 cup seasoned bread crumbs
1/2 cup grated Parmesan cheese
2 teaspoons minced fresh parsley
1/4 cup Caesar salad dressing
4 hard rolls, split
4 leaves romaine lettuce
1 medium tomato, sliced

Directions

Flatten chicken to 1/4-in. thickness; spread mayonnaise over both sides. Combine the bread crumbs, Parmesan cheese and parsley; sprinkle over chicken. Place in a greased 11-in. x 7-in. x 2-in. baking dish. Bake, uncovered, at 375 degrees F for 25-30 minutes or until juices run clear.

Spread salad dressing over cut sides of rolls. Place romaine on roll bottoms; top with chicken, tomato and roll tops.

Cool Cucumber Sandwich

Ingredients

1 tablespoon prepared Ranch
salad dressing
2 slices bread, toasted
12 thin slices cucumber
2 bacon strips, cooked
1 tomato slice

Directions

Spread salad dressing on one side of each slice of toast. Layer cucumber, bacon and tomato on one slice; top with second slice.

Philly Cheesesteak Sandwich with Garlic Mayo

Ingredients

1 cup mayonnaise
2 cloves garlic, minced

1 tablespoon olive oil
1 pound beef round steak, cut into thin strips
2 green bell peppers, cut into 1/4 inch strips
2 onions, sliced into rings
salt and pepper to taste
4 hoagie rolls, split lengthwise and toasted
1 (8 ounce) package shredded mozzarella cheese
1 teaspoon dried oregano

Directions

In a small bowl, combine mayonnaise and minced garlic. Cover, and refrigerate. Preheat oven to 500 degrees F (260 degrees C).

Heat oil in a large skillet over medium heat. Saute beef until lightly browned. Stir in green pepper and onion, and season with salt and pepper. Saute until vegetables are tender, and remove from heat.

Spread each bun generously with garlic mayonnaise. Divide beef mixture into the buns. Top with shredded cheese, and sprinkle with oregano. Place sandwiches on a baking pan.

Heat sandwiches in preheated oven, until cheese is melted or slightly browned.

French Toast and Spam Sandwiches

Ingredients

1 (12 ounce) container fully
cooked luncheon meat (e.g.
Spam)
5 eggs
1/2 cup milk
8 slices white bread

Directions

Cut meat into 8 slices. Cook in a large skillet until browned on both sides. Remove from skillet, and keep warm.

In a shallow dish, beat eggs and milk together. Dip bread quickly in egg mixture, coating both sides. Fry two at a time in skillet until done on both sides. Wrap one piece of meat with one slice of French toast.

Spring Veggie Bagel Sandwich

Ingredients

1/4 cup cream cheese
1/4 teaspoon fresh lime juice
1/4 teaspoon balsamic vinaigrette
salt and ground black pepper to taste
1 bagel, sliced in half
3 radishes, thinly sliced
1/4 cup arugula
3 slices tomato

Directions

Mix the cream cheese, lime juice, balsamic vinaigrette, salt, and pepper in a bowl. Spread the mixture evenly over one of the bagel halves. Arrange the radish slices, arugula, and tomato on top of the cream cheese. Sandwich with the remaining bagel half.

Vegetarian Sandwich Spread

Ingredients

1 (19 ounce) can vegetarian hot dog links
3/4 cup sweet pickle relish
1 onion, chopped
1/2 cup mayonnaise

Directions

In a large bowl mash hot dog links using a potato masher or fork. Blend in relish, onion and mayonnaise.

Grilled Salmon Sandwich with Dill Sauce

Ingredients

4 slices bacon
1 (1 pound) fillet salmon, cut into 2 portions
1 tablespoon olive oil
1/3 cup mayonnaise
1 teaspoon dried dill weed
1 teaspoon freshly grated lemon zest
4 slices country-style bread, toasted
4 slices tomato
2 green leaf lettuce leaves

Directions

Cook the bacon in a large, deep skillet over medium-high heat until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate.

Preheat an outdoor grill for medium-high heat and lightly oil the grate. Evenly coat the salmon with the olive oil.

Cook the salmon on the preheated grill with the skin side down for about 5 minutes before flipping and cooking on the other side until the skin can easily be lifted off the flesh, about 5 minutes more. Flip the salmon once more and continue cooking until the salmon flakes easily with a fork, another 2 to 3 minutes.

Whisk the mayonnaise, dill, and lemon zest together in a small bowl; divide between 2 of the toasted bread slices. Top each with 1 portion of cooked salmon, 2 tomato slices, 2 bacon slices, 1 lettuce leaf, and a remaining slice of toasted bread.

Raisin Finger Sandwiches

Ingredients

1 (8 ounce) package cream
cheese, softened
1/4 cup mayonnaise
1/2 cup chopped pecans
10 slices raisin bread

Directions

In a mixing bowl, beat cream cheese and mayonnaise until smooth. Stir in pecans. Spread over five slices of bread; top with remaining bread. Cut each sandwich into three strips. Serve immediately.

Mini Ham, Swiss, Rye Sandwiches with Cranberry

Ingredients

2 tablespoons vegetable oil
2 large onions, cut into medium dice
4 teaspoons minced fresh rosemary
1/2 teaspoon ground cloves
1 (16 ounce) can whole berry cranberry sauce
1 (16 ounce) package cocktail rye bread
1/4 cup Dijon mustard
2 pounds thin ham slices from a baked spiral-cut ham (or substitute Black Forest ham), cut to fit rye bread
12 ounces thinly sliced Swiss cheese, cut to fit rye bread
Arugula or other baby salad greens
Toothpicks (optional)

Directions

Heat oil in a 12-inch skillet over medium-high heat. Add onions; saute until well-browned, 10 to 12 minutes. Add rosemary and cloves; continue to saute until fragrant, 1 to 2 minutes longer. Stir in cranberry sauce, and simmer until heated through. Remove from heat and set aside. (Cranberry-Onion Relish can be cooled, covered and refrigerated up to 2 weeks ahead.)

To assemble: Working in batches, lay breads on a work surface and spread with about 1/4 tsp. mustard and 1 tsp. cranberry relish. Top half the breads with a portion of ham, cheese and arugula (optional), then the remaining bread slice. Halve each sandwich on the diagonal, sticking each half with a toothpick. (Sandwiches can be covered with a damp paper towel and plastic wrap and can remain at room temperature for 2 hours.)

Slow Cooker Italian Moose Roast Sandwiches

Ingredients

1 (4 pound) moose roast
10 cloves garlic
10 cubes beef bouillon
1 (16 ounce) jar sliced pepperoncini peppers, with liquid
2 tablespoons Worcestershire sauce
1 (.7 ounce) package dry Italian salad dressing mix
12 (6 inch) hard-crustured French rolls

Directions

Cut 20 small, deep slits all over the roast; stuff the slits with garlic and bouillon cubes, and place into a slow cooker. Drain half of the liquid from the peppers, then pour the remaining peppers and liquid over the roast. Season with Worcestershire sauce, and sprinkle the Italian dressing mix ovetop.

Cook on Low for 10 to 12 hours until the meat can easily be pulled apart. Shred the meat finely, and serve mounded on French rolls; dip into juices if desired.

Aunt Bev's Glorified Grilled Cheese Sandwich

Ingredients

1 egg
salt and pepper to taste
2 tablespoons butter, divided
2 slices Italian bread
2 teaspoons mayonnaise
2 teaspoons Dijon mustard
4 thin slices ham
2 slices Swiss cheese

Directions

In a shallow dish that will be large enough to dip your sandwich in, whisk the egg with some salt and pepper. Set aside.

Melt 1 tablespoon of butter in a skillet over medium-high heat. Spread the mayonnaise and mustard onto one slice of bread. On the other slice, layer the ham and cheese. Place the slices together to enclose the ingredients.

Carefully and quickly, dip each side in the beaten egg, and place in the hot buttered skillet. Cook until golden brown on the bottom, then melt the remaining butter in the skillet. Flip the sandwich, and cook until browned on the other side.

Trail Mix Sandwiches

Ingredients

1 (8 ounce) package cream cheese, room temperature
1 tablespoon lemon juice
1 teaspoon finely grated lemon zest
1 carrot, peeled and grated
1/2 cup raisins
1/3 cup coarsely chopped trail mix
8 slices whole wheat bread

Directions

Place cream cheese in a bowl. Add lemon juice and zest, raisins, shredded carrot, and chopped trail mix; stir until well blended and creamy. Spread between 2 slices of bread, and wrap up for the trail.

Barbecue Tofu Sandwiches

Ingredients

1 (12 ounce) package extra firm tofu
3 tablespoons vegetable oil
1 onion, thinly sliced
1 1/2 cups barbecue sauce
6 hamburger buns

Directions

Drain the tofu between paper towels until most of the water has been squeezed out.

Slice tofu into 1/4 inch thick slices.

Heat vegetable oil in a large skillet, fry tofu strips until golden brown on both sides. Add onion and cook for a few minutes, until onion is at your desired consistency.

Pour in barbeque sauce (use more or less, according to your taste). Cook the mixture for ten minutes on low and serve on buns.

Hearty Meatball Sandwich

Ingredients

1 1/2 pounds lean ground beef
1/3 cup Italian seasoned bread crumbs
1/2 small onion, chopped
1 teaspoon salt
1/2 cup shredded mozzarella cheese, divided
1 tablespoon cracked black pepper
1 teaspoon garlic powder
1/2 cup marinara sauce
3 hoagie rolls, split lengthwise

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together the ground beef, bread crumbs, onion, salt and pepper, garlic powder, and half of the mozzarella cheese. Form the mixture into a log, and place it into an 8x8 inch baking dish.

Bake for 50 minutes in the preheated oven, or until the center is no longer pink. Let stand for 5 minutes, then slice into 1/2 inch slices. Place a few slices onto each hoagie roll, cover with marinara sauce, and sprinkle remaining mozzarella cheese over.

Wrap each sandwich with aluminum foil, and return to the oven for 15 minutes, until bread is lightly toasted and cheese is melted. Let stand 15 minutes before eating. Each sandwich serves 2.

Mom's Sandwich Spread

Ingredients

1 pound bologna, ground
1 cup mayonnaise
1 teaspoon light corn syrup
2 tablespoons sweet pickle relish

Directions

Place bologna in a medium bowl. Mix in mayonnaise a few tablespoons at a time until the desired consistency is reached. Stir in light corn syrup and sweet pickle relish. Cover and chill in the refrigerator at least 1 hour before serving.

Ukrainian Sandwiches

Ingredients

1 (8 ounce) package cream cheese, softened
1/2 cup butter, softened
1 tablespoon minced garlic
2 loaves French bread, sliced
1 pound sliced sausage of your choice
1 cucumber, sliced
3 medium tomatoes, sliced
1 hard-cooked egg, chopped

Directions

In a small bowl, stir together the cream cheese, butter and garlic. Spread some of this onto each slice of bread. Place a slice of sausage, cucumber, and tomato onto each piece of bread, then top each one with some chopped egg. Serve open-faced.

Picnic Chicken Salad Sandwiches

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Celery Soup (Regular or 98% Fat Free)
2 tablespoons mayonnaise
1/4 teaspoon ground black pepper
2 cups chopped cooked chicken
2 stalks celery, sliced
1 small onion, finely chopped
6 Pepperidge Farm® Classic Sandwich Buns with Sesame Seeds, split
Lettuce leaves
Tomato slices

Directions

Stir the soup, mayonnaise and black pepper in a large bowl. Add the chicken, celery and onion and toss to coat. Cover and refrigerate for 2 hours.

Spoon the chicken mixture onto the rolls. Top with the lettuce and tomato.

Graveyard Sandwich Tray

Ingredients

For Chicken or Turkey Sandwich Filling:

4 (5 ounce) cans chunk breast of chicken or turkey in water, drained
1/8 teaspoon poultry seasoning
1/2 cup light mayonnaise

For Tuna Sandwich Filling:

4 (6 ounce) cans chunk light tuna in water, drained
1/8 teaspoon celery seed
1/2 cup light mayonnaise

For Ham Sandwich Filling:

4 (5 ounce) cans chunk lean ham in water, drained and finely chopped
1/8 teaspoon pumpkin pie spice
1/2 cup light mayonnaise

For Sandwiches and Tray:

24 slices white sandwich bread
1 head lettuce, finely shredded
ketchup
mustard

Equipment:

Toaster oven
Mixing bowl

Directions

To make any of the sandwich fillings break the canned chicken, turkey, tuna or ham into flakes in a mixing bowl. Add the seasoning and mayonnaise and mix to combine. Note: The amount of each sandwich filling is enough to make 12 sandwiches. Trim the bread slices into tombstone shapes. Toast in a toaster oven until the bread has browned. Divide the filling between half of the toasted bread slices and spread evenly.

Assemble into sandwiches with the remaining toasted bread slices. Decorate each sandwich with R.I.P. or skull and crossbones with ketchup or mustard in squirt bottles.

To serve: Arrange shredded lettuce on a large tray and set the sandwiches on the end in the field of lettuce-like tombstones in a graveyard.

Berry Good Sandwich

Ingredients

2 tablespoons Neufchatel cheese
1 tablespoon strawberry jam
2 fresh strawberries, chopped
2 slices whole-grain bread

Directions

In a small bowl, mix together Neufchatel cheese and strawberry jam.

Spread strawberry flavored cheese spread over one slice of bread. Top with chopped strawberries and remaining slice of bread to make a sandwich. Remove crusts, and cut into triangles to serve.

Springtime Asparagus and Parmesan Sandwich

Ingredients

1 bunch asparagus spears,
trimmed and cut in half
1/3 cup water
12 slices French bread
1/4 cup butter
1/3 cup mayonnaise
1/3 cup shaved Parmesan cheese
12 Bibb lettuce leaves
freshly ground black pepper to
taste

Directions

Place the asparagus and 1/3 cup water in a microwave-safe bowl. Cook in the microwave on High 1 minute, or just until tender. Rinse under cold water, and blot dry with paper towels.

Spread 1 side of 6 bread slices with 1/4 teaspoon butter and about 1 tablespoon mayonnaise each. Layer with asparagus, and sprinkle with Parmesan cheese. Place lettuce over the asparagus, season with pepper, and top with remaining 6 bread slices to form 6 sandwiches. Slice on a diagonal; this is a sandwich that exudes spring !

Mayo-Free Tuna Sandwich Filling

Ingredients

1 (6 ounce) can albacore tuna in water, drained and flaked
1 tablespoon red onion, diced
1 teaspoon fresh oregano, minced
1 teaspoon fresh rosemary, minced
1 tablespoon diced green chile pepper
black pepper to taste
2 tablespoons red pepper hummus

Directions

Mix tuna, hummus, onion, oregano, rosemary, green chile pepper, and pepper in a bowl.

Tongue and Mustard Sandwiches

Ingredients

3 pounds beef tongue, whole
1 tablespoon salt
1 onion, chopped
1 (1 pound) loaf rye bread
1 cup coarse grained prepared mustard
1 onion, thinly sliced

Directions

Rinse beef tongue and place in a large pot. Cover with water and add the salt and chopped onion. Bring to a boil, reduce heat and simmer for 2 to 4 hours or until tongue is tender.

Remove tongue from cooking liquid and set aside until cool enough to handle. Cut through tough outer skin and peel it off. Trim any fat or gristle from base of tongue. Slice tongue crosswise into 1/4 inch thick slices.

Slice loaf of rye bread in half lengthwise. Scoop out a small amount of the soft interior. Spread mustard over each half. Lay onions and tongue slices over bottom half of bread and top with other half and slice into individual sandwiches.

Super Crab Sandwich

Ingredients

1 loaf unsliced French bread
2 tablespoons mayonnaise, or as needed
2 tablespoons mustard, or as needed
16 ounces surimi (imitation crabmeat)
4 slices Muenster cheese
4 slices colby jack cheese
1 large tomato, sliced
1 avocado, pitted, peeled and sliced
2 cups alfalfa sprouts
salt and ground black pepper to taste

Directions

Slice the loaf of French bread in half lengthwise. Scoop out the center portion of each half to make a hollow and discard. Spread mayonnaise on the bottom half of the loaf, and mustard on the top half. Fill the bottom hollow with surimi. Cover the surimi with slices of Muenster and colby jack cheese, then layer with the tomato slices, avocado slices, and sprouts. Season with salt and pepper to taste. Top with the remaining bread half. Slice across the loaf to make six sections.

Cucumber Sandwiches II

Ingredients

1 (8 ounce) package cream cheese, softened
3 tablespoons sour cream
1 (.7 ounce) package dry Italian-style salad dressing mix
1 (1 pound) loaf cocktail rye bread
2 cucumbers, sliced

Directions

In a small bowl, blend cream cheese, sour cream and dry Italian-style salad dressing mix.

Arrange cocktail rye bread slices on a medium serving dish. Spread with the cream cheese mixture. Top each with a cucumber slice.

Grilled Tofu Sandwich

Ingredients

2 pita bread rounds
3 tablespoons mayonnaise
3 tablespoons tahini (sesame-seed paste)
1 tomato, sliced
4 slices firm tofu
1 dash soy sauce
1 pinch salt

Directions

Preheat your oven's broiler.

Split the pita breads in half so that you have 4 round pieces. Spread mayonnaise on one half of each one, and tahini on the other half. Place tomato slices onto the mayonnaise halves, and sprinkle with a pinch of salt. Place 2 slices of tofu onto the tahini halves, and sprinkle a few drops of soy sauce over. Place the open sandwiches on a large baking sheet.

Broil in the preheated oven until hot and bread is slightly toasted, about 4 minutes. Close the halves of each sandwich together, and cut into wedges to serve.

Toasted Waffle Ice Cream Sandwich

Ingredients

1 frozen waffle
1/2 tablespoon butter
1 scoop vanilla ice cream,
softened
1 tablespoon maple syrup

Directions

Toast the frozen waffle, immediately spread with butter and cut the waffle in half. Place a scoop of ice cream on one half of the waffle, distributing evenly. Drizzle the ice cream with maple syrup; top the ice cream with the other half of the waffle and gently press to seal the sandwich.

Darra's Famous Tuna Waldorf Salad Sandwich

Ingredients

1/2 cup mayonnaise
1 tablespoon prepared Dijon-style mustard
1/4 teaspoon curry powder
salt and pepper to taste
1 (6 ounce) can oil-packed tuna
1 shallot, finely chopped
1 Granny Smith apple, cored and diced
1/4 cup chopped walnuts
1/2 cup diced celery
1 teaspoon sweet pickle relish
4 large croissants
4 leaves lettuce
4 slices Swiss cheese

Directions

In a medium bowl, whisk together the mayonnaise, mustard, curry powder, salt and pepper. Add tuna, shallot, apple, walnuts, celery and pickle relish and toss until all ingredients are coated with dressing.

Lightly toast the croissants. Split in half, place a lettuce leaf on the bottom half of the croissant and fill with tuna salad. Top with a slice of Swiss cheese and the top half of the croissant. Serve with a dill pickle and potato chips. Bon appetit!

Honey Wheat Sandwich Rolls

Ingredients

1 1/4 cups warm milk
1 egg, beaten
2 tablespoons butter, softened
1/4 cup honey
3/4 teaspoon salt
2 3/4 cups bread flour
1 cup whole wheat flour
1 1/4 teaspoons bread machine yeast
2 tablespoons butter, melted

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select dough cycle; press start.

When dough cycle has finished, turn dough out onto a lightly floured surface and roll out 3/4 inch thick. Cut out rolls with a 3 to 4 inch diameter biscuit cutter. Place on lightly greased cookie sheets; cover and let rise until doubled, about 1 hour. Meanwhile, preheat oven to 350 degrees F (175 degrees C).

Bake in preheated oven for 10 to 15 minutes. When rolls are finished baking, brush with melted butter.

Ice Cream Sandwiches

Ingredients

1 cup vanilla ice cream, softened
1 tablespoon creamy peanut
butter
1/4 teaspoon vanilla extract
4 graham cracker squares

Directions

In a bowl, combine the ice cream , peanut butter and vanilla until well mixed. Spread over 2 graham cracker squares. Top with remaining squares. Wrap and freeze until solid, about 1 hour.

Fruity Peanut Butter Sandwich

Ingredients

2 tablespoons chunky or creamy peanut butter
1 tablespoon raisins
1/4 cup chopped apple
1 tablespoon unsalted dry roasted peanuts
2 tablespoons strawberry jam
2 slices whole-grain bread

Directions

Spread peanut butter on one side of a slice of bread, and sprinkle with chopped apple, raisins, and peanuts. Spread jam over the remaining slice of bread, and place on top of fruit and nuts to make a sandwich.

SwansonB® Heart Healthy Chicken Sandwich

Ingredients

2 tablespoons nonfat plain yogurt
2 tablespoons light mayonnaise
1/3 cup chopped celery
2 tablespoons finely chopped onions
1 (9.75 ounce) can SwansonB® Premium Chunk Chicken Breast in Water, drained
8 slices Pepperidge FarmB® Whole Grain 100% Whole Wheat Bread
8 slices tomatoes
4 lettuce leaves

Directions

Stir the yogurt, mayonnaise, celery, onion and chicken in a medium bowl.

Divide the chicken mixture among 4 bread slices.

Top with the tomato, lettuce and remaining bread slices.

The Red Dwarf Sandwich

Ingredients

- 1 tablespoon butter
- 3 eggs
- 3 tablespoons mango chutney
- 4 slices toasted white bread
- 1 teaspoon chili sauce

Directions

Melt butter in a skillet over medium heat. Cook the eggs until the white is completely set, but the yolks are still soft , flipping once.

Spread the mango chutney evenly on four pieces of toasted bread. Place a fried egg on a slice of bread, break the yolk and season egg with a dash of chili sauce. Repeat with two of the remaining pieces of toast and the remaining two eggs. Stack the pieces so that the egg and toast alternate layers. Place the final piece of toast on top and serve immediately.

Baked Hot Dog Sandwiches

Ingredients

8 hot dogs, chopped
2/3 cup shredded Cheddar cheese
3 tablespoons pickle relish
3 tablespoons ketchup
2 teaspoons prepared mustard
3 tablespoons chopped onion
8 hot dog buns

Directions

Preheat an oven to 325 degrees F (165 degrees C).

Stir the hot dogs, Cheddar cheese, relish, ketchup, mustard, and onion together in a bowl; spoon into the hot dog buns. Wrap each sandwich in aluminum foil.

Bake in the preheated oven until hot, about 20 minutes. Serve immediately.

French Market Sandwiches

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup Dijon mustard
2 tablespoons chopped green
onions
1/2 teaspoon poppy seeds
1/4 teaspoon curry powder
10 plain croissants, split in half
10 slices deli ham
10 slices Swiss cheese

Directions

In a bowl, combine the butter, mustard, onions, poppy seeds and curry powder. Spread over cut sides of croissants. Place a slice of ham and cheese on each croissant; replace tops. Wrap individually in foil. Bake at 325 degrees F for 15-20 minutes or until heated through. Serve immediately.

Italian Meatball Sandwich Casserole

Ingredients

1/3 cup chopped green onions
1/4 cup Italian seasoned bread crumbs
3 tablespoons grated Parmesan cheese
1 pound ground beef
1 (1 pound) loaf Italian bread, cut into 1 inch cubes
1 (8 ounce) package cream cheese, softened
1/2 cup mayonnaise
1 teaspoon Italian seasoning
1/4 teaspoon freshly ground black pepper
2 cups shredded mozzarella cheese
3 cups spaghetti sauce
1 cup water
2 cloves garlic, minced

Directions

Preheat oven to 400 degrees F (205 degrees C).

Mix together onions, bread crumbs, Parmesan cheese and ground beef. Roll into 1 inch diameter balls, and place in a baking pan. Bake for 15 to 20 minutes, or until beef is no longer pink. Reduce the oven temperature to 350 degrees F (175 degrees C).

Arrange the bread cubes in a single layer in an ungreased 9x13 inch baking dish. Mix together the cream cheese, mayonnaise, Italian seasoning and black pepper until smooth. Spread this mixture over each bread cube. Sprinkle with 1/2 cup of the grated mozzarella cheese.

In a large bowl, mix together spaghetti sauce, water, and garlic. Gently stir in meatballs. Pour over the bread and cheese mixture in the baking pan. Sprinkle the remaining mozzarella cheese evenly over the top.

Bake at 350 degrees F (175 degrees C) for 30 minutes, or until heated through.

Yuma Dip Sandwiches

Ingredients

3 pounds top round roast
1 (16 ounce) bottle Italian-style salad dressing
1 onion, thinly sliced
8 ounces fresh mushrooms, sliced
4 tablespoons butter
2 (1 pound) loaves French bread
1 pound processed cheese food (eg. Velveeta), cubed
1 cup salsa
1/4 cup chopped jalapeno stuffed green olives

Directions

Place the top round and entire bottle of salad dressing in a resealable plastic bag and marinate in the refrigerator for 24 to 48 hours.

When meat is fully marinated and you're ready to prepare sandwiches, preheat oven to broil.

In a large skillet over medium heat, saute the onions and mushrooms in the butter or margarine for 10 minutes, or until onions are tender. Set aside.

Broil the meat for 5 to 7 minutes per side for medium rare. Remove from oven and slice thinly against the grain. Place slices evenly on the bread and cover with the onion mixture.

In a microwave-safe bowl, combine the cheese, salsa and olives. Microwave for 3 to 4 minutes on high, or until the cheese is melted. Stir well and serve with the sandwiches.

Ignacio's Super Peanut Butter and Jelly Sandwich

Ingredients

3 slices bread
2 tablespoons fruit preserves, any
flavor
2 tablespoons peanut butter

Directions

Toast 1 bread slice, allow to cool. Spread one side of each of the two remaining slices with preserves. Spread both sides of the toasted slice with peanut butter. Form a sandwich with the toasted slice in the center.

Shredded Pork Sandwiches

Ingredients

- 1 (4 pound) boneless pork shoulder roast
- 1 1/4 cups ketchup
- 1/2 cup water
- 1/2 cup chopped celery
- 1/4 cup chopped onion
- 1/4 cup lemon juice
- 3 tablespoons vinegar
- 2 tablespoons Worcestershire sauce
- 2 tablespoons brown sugar
- 1 1/2 teaspoons ground mustard
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 12 hamburger buns, split

Directions

Place roast in a Dutch oven or large kettle. In a bowl, combine the ketchup, water, celery, onion, lemon juice, vinegar, Worcestershire sauce, brown sugar, mustard, salt and pepper; pour over roast.

Cover and cook over medium-low heat for 4-6 hours or until meat is tender and pulls apart easily. Shred meat with two forks. Serve on buns.

Peanut Butter Sandwich Loaf

Ingredients

2 cups all-purpose flour
2 teaspoons baking powder
3/4 teaspoon salt
1/3 cup white sugar
3/4 cup creamy peanut butter
1 cup milk
1 egg

Directions

Preheat oven to 350 degree F (175 degrees C). Coat a 9 x 5 inch loaf pan with vegetable cooking spray.

Combine flour, baking powder, salt, and sugar in a bowl. Add the peanut butter, and mix in with a pastry blender. Add milk to beaten egg, and pour this mixture into the flour mixture. Stir until thoroughly combined; do not beat. Spread batter into prepared pan.

Bake for 50 to 55 minutes. Cool before slicing.

Barbecue Beef for Sandwiches

Ingredients

4 pounds boneless chuck roast
1 onion, chopped
2 tablespoons butter
3 tablespoons distilled white vinegar
12 ounces chile sauce
2 tablespoons brown sugar
1 teaspoon mustard powder
2 tablespoons Worcestershire sauce
1/2 teaspoon freshly ground black pepper
1 teaspoon salt
1/8 teaspoon ground cayenne pepper
3 cloves garlic, minced

Directions

Place roast in a large covered pan. Roast at 325 degrees F (165 degrees C) for 2 hours, or until the meat falls apart and shreds easily.

In a large skillet, melt butter over medium heat. Add onions, and saute until onions become translucent.

Stir in vinegar and chili sauce. Fill empty chili sauce bottle with water, shake, and pour liquid into skillet. Mix in brown sugar, mustard, Worcestershire sauce, black pepper, salt, cayenne pepper, and garlic. Cook sauce over low heat, stirring often, until thickened.

With two forks, shred roasted beef. Stir meat into the sauce in the skillet, and simmer for 30 minutes.

Drip Beef Sandwiches

Ingredients

5 pounds chuck roast
2 cubes beef bouillon
2 tablespoons salt
2 teaspoons garlic salt
2 bay leaves
2 tablespoons whole black peppercorns
2 teaspoons dried oregano
1 1/2 teaspoons dried rosemary

Directions

Place roast in a large pot with water to cover. Mix in bouillon, salt, and garlic salt. Place the bay leaves, peppercorns, oregano, and rosemary in a coffee filter and secure tightly with a rubber band. Add this to the pot.

Bring to a boil over high heat, then reduce heat to low, cover with a lid, and simmer for 6 to 8 hours. Remove coffee filter and discard. Remove roast from the pot and shred with two forks. Reserve broth for dipping if desired.

Grilled Eggplant and Tomato Sandwiches with

Ingredients

1/2 cup Hellmann's® or Best Foods® Real Mayonnaise
3 tablespoons grated Romano cheese
1 teaspoon lemon juice
1/4 teaspoon coarsely ground black pepper
1 small eggplant*, cut into 1/2-inch-thick slices
4 tablespoons olive oil, divided
4 plum tomatoes
8 slices Italian bread or focaccia
Fresh basil leaves

Directions

Combine Hellmann's® or Best Foods® Real Mayonnaise, cheese, lemon juice and pepper. Season, if desired, with salt; refrigerate.

Brush eggplant slices on both sides with 2 tablespoons oil. Season, if desired, with salt and black pepper. Grill, turning once, 8 minutes or until slightly charred and tender.

Brush tomatoes with remaining 2 tablespoons oil and season, if desired, with salt and black pepper. Grill, turning once, 4 minutes or until charred and slightly softened. Remove and slice into quarters lengthwise.

Evenly spread bread with mayonnaise mixture, then top with basil, eggplant and tomatoes.

Pan Fried Tilapia Sandwich

Ingredients

1/4 cup mayonnaise
1/4 cup minced red onion
1/2 cup finely chopped tomato
2 tablespoons dill pickle relish
1/2 teaspoon ground piri piri chile pepper
salt and ground black pepper to taste

2 (4 ounce) fillets tilapia fillets
1 teaspoon seafood seasoning (such as Old Bay®)
1/2 teaspoon garlic powder
2 tablespoons butter
4 slices pepperjack cheese
4 slices whole wheat bread, toasted

Directions

Stir together the mayonnaise, onion, tomato, relish, and piri piri in a small bowl. Season to taste with salt and pepper, and set aside.

Season the tilapia fillets on both sides with the seafood seasoning and garlic powder. Melt the butter in a skillet over medium heat. Cook the tilapia fillets until they are golden brown on both sides and no longer translucent in the center, 2 to 3 minutes per side. Place two slices of pepperjack cheese on top of each fillet, cover the skillet, and cook until the cheese has melted.

Place each tilapia fillet onto a slice of toasted bread, spread with the reserved sauce, then top with the remaining slices of bread.

A Potato Salad Sandwich

Ingredients

1 hamburger bun
1 1/2 tablespoons mayonnaise
2 leaves of lettuce
2 slices tomato
1/3 cup prepared potato salad

Directions

Open bun and spread each side with mayonnaise. Place lettuce leaves and tomato slices on bottom half of bun. Scoop potato salad onto tomato, and gently spread toward edges of bun. Cover with top of bun.

Hot Jam Breakfast Sandwiches

Ingredients

1/4 cup butter or margarine
1/4 cup flaked coconut
1/2 cup apricot jam
1/2 teaspoon ground cinnamon
12 slices raisin bread

Directions

In a bowl, mix butter and coconut; stir in jam and cinnamon. Spread between slices of bread. Grill on a greased skillet until golden brown on both sides.

Humpty-Dumpty Sandwich Loaf

Ingredients

1 (1 pound) loaf unsliced Italian bread
1/3 cup mayonnaise
1/3 cup sweet pickle relish
4 teaspoons prepared mustard
1 garlic clove, minced
1 pinch pepper
4 hard-cooked eggs, chopped
1 cup diced celery
1 cup diced fully cooked ham
3 tablespoons chopped onion
2 tablespoons butter or margarine, melted

Directions

Slice off the top third of the loaf; set top aside. Hollow out the bottom of the loaf, leaving a 1-in. shell. Crumble part of the removed bread to measure 3/4 cup; set aside. (Discard remaining bread or save for another use.) In a bowl, combine mayonnaise, relish, mustard, garlic and pepper. stir in eggs, celery, ham, onion and reserved bread. Stuff loaf; replace top. To serve immediately, cut into 4-in. pieces. To serve hot, brush with butter; wrap in foil. Place on a baking sheet. Bake at 400 degrees F for 25 minutes.

Tuna Melt Sandwiches

Ingredients

3/4 cup chopped celery
3/4 cup diced Cheddar cheese
1 (6 ounce) can tuna, drained and flaked
1 small onion, chopped
1/4 cup mayonnaise
1/8 teaspoon salt
1/4 cup butter or margarine, softened
6 hamburger buns, split

Directions

In a bowl, combine the first six ingredients; set aside. Spread butter over cut sides of buns. Spread tuna mixture on bun bottoms; replace tops. Wrap in foil. Bake at 350 degrees F for 15 minutes or until the cheese is melted.

Peanut Butter, Mayonnaise, and Lettuce Sandwich

Ingredients

2 slices bread
1 tablespoon mayonnaise
2 tablespoons peanut butter
2 lettuce leaves

Directions

Spread one slice of bread with mayonnaise. Spread the other slice with peanut butter. Place lettuce leaves on top of the peanut butter, then top with the mayonnaise-side of the other piece of bread to make a sandwich.

Sweet Barbecue Sandwiches

Ingredients

2 pounds ground beef
1 medium onion, chopped
1 (10.75 ounce) can condensed tomato soup, undiluted
1 (8 ounce) can tomato sauce
2 tablespoons Worcestershire sauce
2 teaspoons molasses
1 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon ground mustard
1/2 teaspoon chili powder
1/2 teaspoon pepper
1/4 teaspoon ground cloves
10 hamburger buns, split

Directions

In a large skillet, cook beef and onion over medium heat until the meat is no longer pink; drain. Stir in the soup, tomato sauce, Worcestershire sauce, molasses and seasonings; mix well. Cover and simmer for 20 minutes. Serve on buns.

Ham Pineapple Sandwiches

Ingredients

1 (15 ounce) can crushed
pineapple, drained
1 cup white sugar
1 cup chopped walnuts
1 (8 ounce) package cream
cheese, softened
2 tablespoons milk
24 slices whole-grain bread
60 thin slices deli ham

Directions

In a saucepan, combine the pineapple and sugar. Bring to a boil, then cook over medium heat, stirring constantly, until thickened, 5 to 10 minutes. Remove from the heat and cool. When cool, stir in the walnuts.

In a medium bowl, stir cream cheese to soften, then stir in enough milk to make it easy to spread. Blend in the pineapple mixture. This part can be made the day before if you like.

Spread about 2 tablespoons of the pineapple mixture onto one side of 12 slices of bread. Top each one of these with 5 thin slices of ham. Top with remaining bread slices.

Deluxe Almond Butter Sandwiches

Ingredients

2 tablespoons almond butter
1 tablespoon strawberry jam
1/2 bananas, sliced
2 fresh strawberries, sliced
2 slices whole-grain bread

Directions

Spread almond butter over one side of one slice of bread. Arrange strawberries and bananas over almond butter. Spread jam over one side of remaining slice of bread. Place over fruit to make a sandwich.

Grilled Pineapple Chicken Sandwiches

Ingredients

1 (20 ounce) can sliced pineapple
1 tablespoon honey mustard
2 skinless, boneless chicken
breast halves
1 red bell pepper, thinly sliced
2 sandwich rolls, split

Directions

Grill or broil the chicken breasts and pineapple slices, brushing occasionally with honey mustard. Serve the chicken on sandwich rolls, topped with pineapple slices and red bell pepper rings.

Monte Cristo Sandwich

Ingredients

- 2 slices bread
- 1 teaspoon mayonnaise
- 1 teaspoon prepared mustard
- 2 slices cooked ham
- 2 slices cooked turkey meat
- 1 slice Swiss cheese
- 1 egg
- 1/2 cup milk

Directions

Spread bread with mayonnaise and mustard. Alternate ham, Swiss and turkey slices on bread.

Beat egg and milk in a small bowl. Coat the sandwich with the egg and milk mixture. Heat a greased skillet over medium heat, brown the sandwich on both sides. Serve hot.

Ting-Town Barbeque Beef Sandwich

Ingredients

3 stalks celery, sliced thin
1 large onion, coarsely chopped
4 cloves garlic, minced
1 cup ketchup
1 cup barbeque sauce
1 tablespoon prepared yellow mustard
1 cup beer
2 tablespoons cider vinegar
2 tablespoons Worcestershire sauce
2 tablespoons brown sugar, packed
1 teaspoon chili powder
1 teaspoon salt
1 teaspoon ground black pepper
4 pounds boneless beef chuck roast, trimmed of fat
16 hamburger buns, split

Directions

To make the sauce, combine the celery, onion, garlic, ketchup, barbeque sauce, mustard, beer, cider vinegar, Worcestershire sauce, brown sugar, chili powder, salt, and pepper in a bowl; stir until well blended.

Place the chuck roast in a slow cooker. Pour the sauce evenly over the meat. Cover and cook the roast on HIGH for 3 hours. Reduce heat to LOW, and continue cooking until very tender, about 4 hours more.

About 1/2 hour before serving, remove the chuck roast from the slow cooker and shred the meat with a large fork. Return the meat to the slow cooker, and cook uncovered so the sauce thickens, on LOW for 20 minutes.

To serve, dip the flat sides of hamburger buns into the sauce and top with meat.

Shredded Venison Sandwiches

Ingredients

- 4 pounds boneless venison roast
- 1 1/2 cups ketchup
- 3 tablespoons brown sugar
- 1 tablespoon ground mustard
- 1 tablespoon lemon juice
- 1 tablespoon soy sauce
- 1 tablespoon liquid smoke
- flavoring (optional)
- 2 teaspoons celery salt
- 2 teaspoons pepper
- 2 teaspoons Worcestershire sauce
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1/8 teaspoon ground nutmeg
- 3 drops hot pepper sauce
- 14 hamburger buns, split

Directions

Cut venison roast in half; place in a 5-qt. slow cooker. In a large bowl, combine the ketchup, brown sugar, mustard, lemon juice, soy sauce, Liquid Smoke if desired and seasonings. Pour over venison. Cover and cook on high for 4-1/2 to 5 hours or until meat is tender.

Remove the roast; set aside to cool. Strain sauce and return to slow cooker. Shred meat, using two forks; stir into sauce and heat through. Using a slotted spoon, spoon meat mixture onto each bun.

Ice Cream Sandwich Dessert Bars

Ingredients

24 ice cream sandwiches
1 (12 ounce) container frozen
whipped topping, thawed
1 (12 ounce) jar hot fudge sauce,
warmed

Directions

Arrange 12 of the ice cream sandwiches in the bottom of a 9x13 pan. Spread 1/2 of the whipped topping on top of the sandwiches. Spoon 1/2 of the hot fudge on top of the whipped topping. Place remaining 12 ice cream sandwiches on top of the fudge, spread on the rest of the whipped topping, then finish the layers with the remaining hot fudge. Cover and place in the freezer for 2 hours to set. Let soften at room temperature briefly before cutting into squares.

Peanut Butter Chocolate Sandwich Cookies

Ingredients

1 1/4 cups unbleached all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup unsalted butter
1/2 cup smooth peanut butter
1 cup white sugar
1 egg
1 tablespoon milk
6 (1 ounce) squares semisweet chocolate
2 teaspoons butter

Directions

In a large bowl mix together the butter until soft. Add the peanut butter and sugar and beat well. Mix in the egg and milk. Sift together the flour, salt, and baking soda. Add to the egg mixture slowly and mix until just blended. Form dough into 2 logs, and wrap in plastic wrap. Freeze for at least 2 hours.

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

Chop chocolate into small pieces and place in the top of a double boiler over medium heat. Stir frequently until melted. Add butter or margarine and stir until melted. Remove from heat and let cool to room temperature.

Remove one package of the dough from the freezer and unwrap. With a sharp, serrated knife, cut a few slices of the dough 1/4 inch thick and place on cookie sheet about 2 inches apart.

Quickly spoon a teaspoonful of the chocolate on each slice. Cut more slices, and top each with another slice of dough. If dough becomes too soft, rewrap it and return to freezer. Reheat chocolate if it becomes too hard.

Bake 10 to 12 minutes until lightly colored.

Chocolate Wafer Ice Cream Sandwiches

Ingredients

1 (9 ounce) box chocolate wafer cookies
1 quart ice cream, softened
1 (12 ounce) package mini chocolate chips

Directions

On a cookie sheet place 15 chocolate wafers flat side up. Working quickly, top each wafer with a small scoop of ice cream. Top each sandwich with another wafer, flat side down. Gently push the top wafers down until the ice cream comes to the edge of the wafer cookies. Freeze for one hour, or until firm. Roll each ice cream sandwich in mini chocolate chips so that all the exposed ice cream is covered. Cover and freeze until ready to serve.

Hot Dog Sandwiches

Ingredients

6 hot dogs, minced
1/2 cup dill pickle relish
1/4 cup chili sauce
2 tablespoons prepared mustard
12 slices bread

Directions

In a small bowl, combine hot dogs, relish, chili sauce and mustard; mix well. Spread on six slices of bread; top with the remaining bread. Freeze for up to 2 months. Remove from the freezer at least 4 hours before serving.

Garden Tuna Sandwiches

Ingredients

1 (6 ounce) can water-packed tuna, drained and flaked
2/3 cup chopped seeded peeled cucumber
1/2 cup shredded carrot
1/4 cup finely chopped green onions
1/4 cup fat-free mayonnaise
1/4 cup Dijon mustard
2 tablespoons fat-free sour cream
1 tablespoon lemon juice
pepper to taste
8 slices whole wheat bread
4 lettuce leaves

Directions

In a bowl, combine the nine ingredients. Spread on four slices of bread; top with lettuce and remaining bread.

Baked Ham Sandwiches

Ingredients

1/3 cup butter or margarine,
softened
1/2 cup dried minced onion
1/3 cup prepared mustard
2 tablespoons poppy seeds
8 hamburger buns, split
16 slices deli ham
8 slices Swiss cheese

Directions

In a bowl, combine butter, onion, mustard and poppy seeds. Spread about 1 tablespoon over both halves of buns. Layer ham and cheese on the bottom halves; replace tops. Wrap each sandwich in foil. Bake at 350 degrees F for 6-10 minutes or until cheese is melted, or freeze for up to 2 months.

To use frozen sandwiches: Bake at 350 degrees F for 30-35 minutes or until cheese is melted.

Eggplant and Pepper Parmesan Sandwiches

Ingredients

1 eggplant, seeded and cut lengthwise into 1/4 inch slices
1 red bell pepper, sliced into thin strips
salt and pepper to taste
1 French baguette
2 ounces soft goat cheese
1/4 cup tapenade (olive spread)
1/4 cup grated Parmesan cheese

Directions

Preheat the oven broiler.

Place the eggplant and red bell pepper on a medium baking sheet, and season with salt and pepper. Broil 5 to 10 minutes, until tender and slightly browned.

Cut baguette in half lengthwise. Spread bottom half with goat cheese, followed by tapenade. Layer with eggplant and red pepper, then sprinkle with Parmesan cheese. Cover with top half of baguette. Cut into 4 pieces. Serve hot or cold.

Open-Faced Sandwich Supreme

Ingredients

3 cups small broccoli florets
1 (.9 ounce) package hollandaise sauce mix
8 ounces sliced deli turkey meat
8 ounces sliced deli ham
4 slices sourdough bread, toasted

Directions

In a saucepan, cook broccoli in a small amount of water until tender; drain. Prepare the hollandaise sauce according to package directions.

Warm turkey and ham if desired; layer over toast. Top with broccoli and sauce.

Sausage, Pepper, and Onion Sandwiches

Ingredients

5 pounds Italian sausage links
2 (28 ounce) cans whole peeled tomatoes
1 (28 ounce) can crushed tomatoes
1 (29 ounce) can tomato sauce
1/4 cup grated Parmesan cheese
1 tablespoon garlic powder
1 tablespoon Italian seasoning
1 tablespoon white sugar
1 tablespoon onion powder
4 large green bell peppers, thickly sliced
3 large onions, thickly sliced
25 (6 inch) Italian-style hoagie buns

Directions

Cut the sausages apart into individual links if necessary, place the sausage links into a large skillet over medium heat, and brown them on all sides. Set the sausages aside, reserving the pan drippings.

Pour the whole tomatoes, crushed tomatoes, and tomato sauce into a large saucepan with a lid; stir in the grated Parmesan cheese, garlic powder, Italian seasoning, sugar, and onion powder. Bring the mixture to a boil; add the cooked sausages, pan drippings, green peppers, and onions. Reduce heat to low, cover, and simmer until the vegetables are very tender and the sauce has thickened, about 6 hours. Serve on Italian hoagie buns.

Philly Steak Sandwich

Ingredients

1 pound beef sirloin, cut into thin
2 inch strips
1/2 teaspoon salt
1/2 teaspoon black pepper
1/2 teaspoon paprika
1/2 teaspoon chili powder
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon dried thyme
1/2 teaspoon dried marjoram
1/2 teaspoon dried basil
3 tablespoons vegetable oil
1 onion, sliced
1 green bell pepper, julienned
3 ounces Swiss cheese, thinly
sliced
4 hoagie rolls, split lengthwise

Directions

Place the beef in a large bowl. In a small bowl, mix together salt, pepper, paprika, chili powder, onion powder, garlic powder, thyme, marjoram and basil. Sprinkle over beef.

Heat half of the oil in a skillet over medium-high heat. Saute beef to desired doneness, and remove from pan. Heat the remaining oil in the skillet, and saute the onion and green pepper.

Preheat oven on broiler setting.

Divide the meat between the bottoms of 4 rolls, layer with onion and green pepper, then top with sliced cheese. Place on cookie sheet, and broil until cheese is melted. Cover with tops of rolls, and serve.

Eggplant Sandwiches

Ingredients

1 small eggplant, halved and sliced
1 tablespoon olive oil, or as needed
1/4 cup mayonnaise
2 cloves garlic, minced
2 (6 inch) French sandwich rolls
1 small tomato, sliced
1/2 cup crumbled feta cheese
1/4 cup chopped fresh basil leaves

Directions

Preheat your oven's broiler. Brush eggplant slices with olive oil, and place them on a baking sheet or broiling pan. Place the pan about 6 inches from the heat source. Cook under the broiler for 10 minutes, or until tender and toasted.

Split the French rolls lengthwise, and toast. In a cup or small bowl, stir together the mayonnaise and garlic. Spread this mixture on the toasted bread. Fill the rolls with eggplant slices, tomato, feta cheese and basil leaves.

Sticky Beef Sandwich

Ingredients

3 cups shredded cooked or
leftover beef
1 cup ketchup
2 cups barbecue sauce
4 hamburger buns
1/2 cup sliced onion

Directions

Heat meat in a skillet over medium heat. Stir in the ketchup and barbecue sauce. Heat stirring constantly until the sauces and meat are sticky.

Serve meat on hamburger buns with sliced onion.

Fried Scrapple Sandwiches

Ingredients

3 tablespoons vegetable oil
4 (1/4 inch thick) slices fresh scrapple
8 slices bread, toasted
2 teaspoons prepared spicy mustard

Directions

Heat the vegetable oil in a large nonstick skillet over medium-low heat. Cook the scrapple until crispy and browned on both sides, 5 to 7 minutes per side. Drain the scrapple slices on a paper towel-lined plate. Place a scrapple slice onto a piece of toasted bread, spread with mustard, and top with another slice of bread to assemble.

Turkey and Provolone Sandwiches

Ingredients

- 1 tablespoon butter
- 6 large mushrooms, sliced
- 1 small onion, chopped
- 6 hoagie rolls, split lengthwise
- 1 pound sliced deli turkey meat
- 1 pound sliced provolone cheese
- 1/4 cup sliced black olives
- 6 slices tomato
- 6 leaves iceberg lettuce

Directions

Preheat oven to 400 degrees F (200 degrees C).

Melt butter in a small skillet over medium heat. Saute mushrooms and onion until tender; set aside. Place bottom halves of bread on a lined cookie sheet. Top each with 1 to 2 slices turkey, mushroom/onion mixture, and 1 to 2 slices cheese.

Bake in preheated oven for about 5 minutes, or until cheese is melted. Remove from oven and top each sandwich with olives, tomato and lettuce. Place top half of bread on each sandwich and serve.

Whole Wheat Chicken Salad Sandwiches

Ingredients

2 (4.5 ounce) cans Swanson® Premium Chunk Chicken Breast in Water, drained
1/4 cup chopped celery
1 tablespoon finely chopped onion
2 tablespoons nonfat mayonnaise
2 tablespoons nonfat plain yogurt
1/8 teaspoon ground black pepper
8 slices Pepperidge Farm® Whole Grain 100% Whole Wheat Bread
4 tomato slices
4 lettuce leaves

Directions

Mix chicken, celery, onion, mayonnaise, yogurt and pepper.

Divide chicken mixture among 4 bread slices. Top with tomato, lettuce and remaining bread slices.

Oven SPAM® Sandwiches

Ingredients

1 (12 ounce) can fully cooked luncheon meat (such as SPAM®), cubed
3/4 (1 pound) loaf processed cheese food (such as Velveeta®), cubed
2 tablespoons sweet pickle relish
1/2 cup creamy salad dressing (such as Miracle Whip®)
8 hamburger buns, split

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Stir together the luncheon meat, processed cheese, relish, and salad dressing in a bowl. Spoon the filling into the sandwich buns, and wrap each sandwich individually in aluminum foil. Place the sandwiches onto a baking sheet.

Bake in the preheated oven until the filling is hot, and the buns have toasted, 10 to 15 minutes.

Hot Portobello Mushroom Sandwich

Ingredients

1 portobello mushroom cap, cut into 1/2-inch slices
1 tablespoon red wine vinegar
2 slices pumpernickel rye bread
1 tablespoon Dijon mustard
1 tablespoon sliced pimento-stuffed green olives
2 slices Havarti cheese

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place mushroom slices in a bowl. Sprinkle mushrooms with red wine vinegar. Lay the bread slices on a baking sheet. Spread mustard evenly on one slice. Arrange the mushroom slices on the slice of bread with the mustard. Place the green olive slices on the other slice of bread. Cover each piece of bread with the Havarti cheese.

Bake in preheated oven until the cheese melts, 5 to 7 minutes. Remove from oven and put the slices together to make a sandwich.

Tomato Steak Sandwiches

Ingredients

3 plain bagels, split
6 tablespoons cream cheese
1 pound boneless beef sirloin
steak, cut into thin strips
2 teaspoons vegetable oil
1/8 teaspoon salt
Dash pepper
6 tomato
6 slices mozzarella cheese

Directions

Place bagels on an ungreased baking sheet; spread with cream cheese. Set aside. In a large skillet over medium heat, cook and stir beef in oil for 3-5 minutes or until no longer pink. Season with salt and pepper.

Using a slotted spoon, place beef on bagels. Top with tomato and mozzarella cheese. Broil 8 in. from the heat for 3-5 minutes or until cheese is melted and lightly browned.

Scrambled Eggs, Tomato, Mozzarella and Basil

Ingredients

2 eggs
2 tablespoons milk or water
Salt and pepper
3 teaspoons butter or olive oil,
divided
4 slices whole wheat or white
bread
2 slices mozzarella cheese
4 slices tomato
6 fresh basil leaves

Directions

Beat eggs, milk, salt and pepper in bowl until blended.

Heat 1 tsp. butter in large nonstick skillet over medium heat until hot. Pour in egg mixture. As eggs begin to set, Gently pull the eggs across the pan with an inverted turner, forming large soft curds. Continue cooking--pulling, lifting and folding eggs--until thickened and no visible liquid egg remains. Do not stir constantly. Remove from pan. Clean skillet.

Spread remaining 2 tsp. butter evenly on one side of each bread slice (or brush lightly with oil). Place 2 slices in skillet, buttered side down. Top evenly with scrambled eggs, cheese, tomato and basil. Cover with remaining bread, buttered side up.

Grill sandwiches over medium heat, turning once, until bread is toasted and cheese is melted, 2 to 4 minutes.

S'more Sandwiches

Ingredients

2 slices bread
2 tablespoons peanut butter
2 teaspoons butter
2 tablespoons milk chocolate chips
1/4 cup miniature marshmallows

Directions

Spread butter onto one side of each slice of bread. Place bread butter sides down in the pie iron. Spread half of the peanut butter onto the exposed side of each piece of bread. Stick the marshmallows to one side and the chocolate chips to the other. Close the pie maker.

Roast over a campfire for about 3 minutes on each side, until the bread is toasted. It should be nice and golden like a grilled cheese with chips melted and marshmallows gooey.

Most Excellent Sandwich

Ingredients

4 slices whole wheat bread,
toasted
1/2 (8 ounce) package cream
cheese, room temperature
1 medium tomato, sliced
1 (5 ounce) package alfalfa
sprouts
1 cup shredded mozzarella
cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Line a cookie sheet with aluminum foil. Spread cream cheese onto each slice of bread, and set cheese side up on the cookie sheet. Place the tomato slices over the cream cheese. Top with alfalfa sprouts, then a generous sprinkle of mozzarella cheese.

Bake for about 10 minutes in the preheated oven, until the cheese is melted, and sandwiches are warm.

Easy Steak Sandwich

Ingredients

2 tablespoons butter
1/4 medium onion, sliced
4 large fresh mushrooms, sliced
1/4 green bell pepper, sliced into long strips
1 (1/2 pound) well-marbled beef steak of any type, sliced as thinly as possible
3 tablespoons chopped pickled hot peppers
1 teaspoon Hot pepper sauce
2 slices sharp Cheddar cheese
salt and pepper to taste
1/3 French baguette, cut in half lengthwise

Directions

Melt 1 tablespoon of butter in a large skillet over medium heat. Add the onion; cook and stir until tender. Push onion to the side of the pan, and add the mushrooms. Cook and stir until softened, then add the bell pepper and cook just until tender, about 3 minutes. Remove from the pan with a slotted spoon, and set aside.

Add the remaining butter to the skillet. No need to clean the pan, just let it heat up a little bit. Place the steak in the skillet along with the pickled peppers. Season with salt and pepper. The steak cooks really fast, just a couple of minutes. Once the steak is mostly browned, return the onion and pepper to the pan. Cook until heated through.

Turn off the heat, and place the slices of cheese over the top of the pile so they can melt. Scoop the whole pile into the awaiting bread, making sure to pour some of the juices onto that wonderful sandwich.

Summer Sub Sandwich

Ingredients

1 (1 pound) loaf unsliced French bread
1 (3 ounce) package cream cheese, softened
8 slices fully cooked ham
6 slices provolone cheese
1 (4 ounce) jar sliced mushrooms, drained
1 1/2 cups shredded lettuce
2 medium tomatoes, thinly sliced
1 small onion, thinly sliced
2 banana peppers, thinly sliced

Directions

Cut the loaf of bread in half horizontally. Spread bottom half with cream cheese; layer with ham, provolone and mushrooms. Replace top. Cut loaf in half; wrap in paper towels. Microwave on high for 45-60 seconds. Remove top; add lettuce, tomatoes, onion and peppers. Replace top. Cut into serving-size pieces.

Grilled Mediterranean Vegetable Sandwich

Ingredients

1 eggplant, sliced into strips
2 red bell peppers
2 tablespoons olive oil, divided
2 portobello mushrooms, sliced
3 cloves garlic, crushed
4 tablespoons mayonnaise
1 (1 pound) loaf focaccia bread

Directions

Preheat oven to 400 degrees F (200 degrees C).

Brush eggplant and red bell peppers with 1 tablespoon olive oil; use more if necessary, depending on sizes of vegetables. Place on a baking sheet and roast in preheated oven. Roast eggplant until tender, about 25 minutes; roast peppers until blackened. Remove from oven and set aside to cool.

Meanwhile, heat 1 tablespoon olive oil and saute mushrooms until tender. Stir crushed garlic into mayonnaise. Slice focaccia in half lengthwise. Spread mayonnaise mixture on one or both halves.

Peel cooled peppers, core and slice. Arrange eggplant, peppers and mushrooms on focaccia. Wrap sandwich in plastic wrap; place a cutting board on top of it and weight it down with some canned foods. Allow sandwich to sit for 2 hours before slicing and serving.

Buffalo Chicken Wrap Sandwiches

Ingredients

4 Chicken breasts, cooked and diced
1 cup Red, White, and Bleu Slaw
4 (10 inch) Flour Tortillas
Hot sauce

Directions

In a large bowl, coat chicken with your favorite hot sauce.

Lay tortillas flat; spread 1/4 cup of Red, White & Bleu Coleslaw around the center of each tortilla. Place the coated chicken in a strip across the tortilla just below the center. Fold over the bottom of the tortilla and roll. Allow one hour before slicing. (These can also be made with warm chicken.)

Applesauce Sandwich

Ingredients

1 tablespoon butter
2 slices bread
3 tablespoons applesauce

Directions

Heat a skillet over low heat. Spread butter on one side of each slice of bread. Place bread slices, buttered side down, in skillet. Divide applesauce onto both slices of bread, and spread to the edges.

Cook until lightly browned, about 5 minutes. Fold slices together, and cool 5 minutes. Cut into quarters.

Hot Chicken Sandwiches I

Ingredients

12 eggs
1 (1 pound) loaf white bread,
cubed
3 (2 to 3 pound) boiler chickens
salt to taste
ground black pepper to taste

Directions

Boil the chickens until done, and let cool. When the chicken meat is completely cool to the touch, pick the chicken meat from the bones; set aside. Reserve a little of the broth for later.

Cube the loaf of bread, and put it in a large bowl. Mix in the 12 eggs with the cubed bread. Add the chicken meat you picked from the bone and enough broth from the chicken to moisten. Add salt and pepper to your own taste. Mix well.

Spread mixture into a lightly greased casserole dish, and bake in a preheated 350 degrees F (175 degrees C) oven for 30 minutes. Or spray a slow cooker with cooking spray to prevent sticking, and pour in the chicken mixture. Let cook on low for about 6 hours. Serve by scooping onto buns.

Grilled Deli Sandwiches

Ingredients

- 1 medium onion, sliced
- 1 cup sliced fresh mushrooms
- 1 cup julienned green pepper
- 1 cup julienned sweet red pepper
- 2 tablespoons vegetable oil
- 12 slices sourdough bread
- 1/2 pound thinly sliced deli honey ham, smoked turkey and pastrami
- 6 bacon strips, cooked and crumbled
- 6 slices process American cheese
- 6 slices Swiss cheese

Directions

In a large skillet, saute the onion, mushrooms and peppers in oil until tender. Layer six slices of bread with ham, turkey, pastrami, bacon, vegetables and cheese; top with remaining bread. Wrap each sandwich in foil. Grill, uncovered, over medium heat for 4-5 minutes on each side or until heated through.

Beef N Olive Sandwiches

Ingredients

1 (8 ounce) package cream cheese, softened
2 tablespoons whipping cream
1/2 teaspoon white pepper
1/4 cup chopped dried beef
3 tablespoons sliced stuffed olives
3 tablespoons chopped walnuts
8 slices bread

Directions

In a mixing bowl, combine the cream cheese, cream and pepper; mix well. Stir in beef, olives and walnuts. Spread on four slices of bread; top with remaining bread. Freeze. Remove from the freezer at least 4 hours before serving. May be frozen for up to 2 months.

Quick Pizza Sandwiches

Ingredients

1 (8 ounce) package refrigerated
crescent rolls
4 slices mozzarella cheese
4 teaspoons tomato paste
1/2 teaspoon dried oregano

Directions

Preheat oven to 350 degrees F (175 degrees C).

Unwind the roll dough, and separate into 4 rectangles. Pinch together perforations to seal. Place 2 rectangles on a 9x13 inch baking sheet. Moisten edges of rectangles with water. Place 2 slices mozzarella on each rectangle. Top each with 2 teaspoons tomato paste. Sprinkle each with 1/4 teaspoon oregano. Cover each with remaining dough. Press the edges firmly with a fork to seal.

Bake in the preheated oven 10 to 12 minutes, or until golden brown.

Biscuit Breakfast Sandwiches

Ingredients

1 1/2 cups all-purpose flour
1 tablespoon baking powder
1 tablespoon sugar
1 teaspoon salt
1/4 cup shortening
3/4 cup milk
6 eggs
1 tablespoon butter or margarine
6 slices process American cheese
6 slices fully cooked ham

Directions

In a bowl, combine dry ingredients; cut in shortening until crumbly. stir in milk just until moistened. turn onto a lightly floured surface; knead five to six times. Roll to 1/2-in. thickness; cut with a 2-3/4-in. biscuit cutter. Place on an ungreased baking sheet. Bake at 450 degrees F for 12-15 minutes or until light golden brown; cool slightly. In a skillet over medium heat, fry eggs in butter until completely set. Split the biscuits; place cheese, hot eggs and ham on bottoms. Replace tops. Serve immediately.

Egg and Cheese Waffle Sandwich

Ingredients

2 (4 inch) frozen round waffles
1 egg, beaten
1 slice Co-Jack or American
cheese

Directions

Heat oven to 400 degrees F. Generously coat baking sheet with cooking spray. Place waffles on baking sheet.

Spoon egg over waffles, spreading to fill cavities. Bake in 400 degrees F oven until egg is set and waffles are crisp, 10 to 12 minutes.

Top one waffle with cheese. Cover with remaining waffle and press together. Let stand 1 minute to allow cheese to melt.

Chicken Salad Sandwiches

Ingredients

1/3 cup seedless red grapes, cut in half
1/4 cup finely sliced celery
2 tablespoons finely chopped onion
2 tablespoons dried cranberries
2 tablespoons golden raisins
1/3 cup reduced-fat salad dressing
2 tablespoons sliced natural almonds
3 leaves lettuce
6 slices multigrain bread, lightly toasted
1 (12.5 ounce) can HORMELB® Premium Chunk Breast of Chicken, drained

Directions

In large bowl, combine chicken, grapes, celery, onion, cranberries, raisins and dressing. Stir until well combined. Cover; refrigerate at least 1 hour.

Stir almonds into chilled chicken mixture.

Place lettuce on each of 3 slices bread. Top each with chicken mixture and remaining slices bread.

Frozen Chocolate Graham 'Ice Cream'

Ingredients

20 whole chocolate graham
crackers
1 (12 ounce) container frozen
whipped topping, thawed

Directions

Break chocolate graham crackers into squares. Spread a thick layer of whipped topping on half of the squares and place another square on top to make a sandwich. Gently wrap in plastic wrap and freeze for 1 hour or until set.

Smoked Mozzarella and Pesto Sandwich

Ingredients

2 tablespoons prepared basil pesto sauce
2 slices sourdough bread, lightly toasted
1 tablespoon mayonnaise
1 tablespoon freshly grated Parmesan cheese
1 slice provolone cheese
1/4 cup shredded smoked mozzarella cheese
1 lettuce leaf
2 slices tomato

Directions

Spread a thin layer of pesto sauce onto one side of one piece of bread. Spread a thin layer of mayonnaise onto one side of the other piece of bread. Sprinkle Parmesan cheese over the pesto and mayonnaise. Layer the provolone and mozzarella cheese onto one slice, top with lettuce and tomato, and the other slice of bread.

Warm Greek Pita Sandwiches With Turkey and

Ingredients

1/2 cup sour cream
1/2 cup plain low-fat yogurt
1/2 cup cucumber, peeled, grated and squeezed as dry as possible
2 teaspoons red or rice wine vinegar
2 garlic cloves, minced
1/2 teaspoon Salt and pepper, to taste
4 large pitas
2 tablespoons olive oil
1 large onion, peeled, halved and cut into chunky wedges
3 cups leftover roast turkey, pulled into bite-sized pieces
1 teaspoon oregano
1 1/2 cups shredded lettuce (preferably romaine)
1 cup cherry tomatoes, halved and lightly salted

Directions

Adjust oven rack to middle position. Heat oven to 300 degrees.

In a small bowl, mix sour cream, yogurt, cucumber, vinegar, 1 minced garlic clove, and salt and pepper to taste; set aside.

Place pitas in oven; bake until warm and pliable, 7 minutes. Cut in half. Meanwhile, heat oil in a large skillet over high heat. Carefully add onion; saute until spotty brown but still crisp, 2 to 3 minutes. Add turkey, oregano and remaining minced garlic; continue to saute until heated through, another 2 minutes.

Serve, letting guests fill their own pitas with lettuce first, followed by turkey, tomatoes and cucumber sauce.

The Best BLT Sandwich

Ingredients

- 2 slices bacon, cut in half
- 1 teaspoon mustard powder
- 1 teaspoon curry powder
- 1 teaspoon red pepper flakes
- 2 slices bread, toasted
- 2 lettuce leaves
- 3 slices tomato

Directions

Place bacon in a skillet over medium heat. Mix together the mustard powder, curry powder and red pepper flakes. As soon as you turn the bacon over, sprinkle the spice mixture onto the cooked side of the bacon.

Place the lettuce and tomato onto one slice of toasted bread, then top with the seasoned cooked bacon. Top with the other slice of toasted bread.

Tropical Sandwich

Ingredients

1 (8 ounce) package Neufchatel cheese, softened
1/4 cup crushed pineapple, drained
4 bananas, sliced
1/2 cup shredded coconut
16 slices whole-grain bread

Directions

In a small bowl, mix together softened Neufchatel cheese and pineapple.

Spread cheese mixture on one slice of bread, top with slices of banana and a sprinkling of coconut, and top with another slice of bread to make a sandwich. Repeat with remaining ingredients.

Olive-Cucumber Finger Sandwiches

Ingredients

1 medium cucumber
1 cup water
1/2 cup cider vinegar
1 (8 ounce) package cream cheese, softened
1/4 cup mayonnaise
1/4 teaspoon garlic powder
1/4 teaspoon onion salt
1/8 teaspoon Worcestershire sauce
36 thin slices bread
Paprika
36 stuffed olives

Directions

With a fork, score cucumber lengthwise; cut into thin slices. Place in a bowl; add water and vinegar. Let stand for 30 minutes.

Meanwhile, in a small mixing bowl, beat cream cheese, mayonnaise, garlic powder, onion salt and Worcestershire sauce.

Cut bread into flower shapes with a 2-1/2-in. cookie cutter. Spread each with cream cheese mixture; sprinkle with paprika and top with a cucumber slice. Remove pimientos from olives; place in center of cucumber. Cut olives into five wedges and arrange around pimiento in a pinwheel pattern.

Ham and Brie Sandwich

Ingredients

6 slices black forest ham
1/2 (8 ounce) wedge Brie cheese,
sliced
2 tablespoons apricot preserves
1 tablespoon Dijon mustard
4 thick slices Italian bread
1 tablespoon olive oil

Directions

Assemble the sandwiches by layering the ham, brie cheese, apricot preserves, and mustard in equal amounts on two pieces of bread, topping with the remaining two slices of bread. Brush the top of each sandwich with olive oil.

Heat a grill pan over medium heat. Once the pan is hot, lie the sandwiches, oiled side down, in the pan. Brush the top of each sandwich with oil. Cook each side until the bread is golden brown, about 3 minutes per side.

Peanut Butter and Jelly Sandwich Surprises

Ingredients

1 1/2 cups PILLSBURY BEST® All Purpose Flour
9 tablespoons sugar
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup JIF® Creamy Peanut Butter
1/3 cup CRISCO® Butter Shortening Sticks
3 tablespoons milk
1 egg yolk
1 teaspoon vanilla extract
SMUCKER'S® Concord Grape Jelly
Topping:
sugar

Directions

In a large bowl combine flour, 1/2 cup plus 1 tablespoon sugar, baking soda and salt; cut in peanut butter and 1/3 cup butter flavored shortening using pastry blender or 2 knives until mixture resembles coarse meal.

In a small bowl combine milk, egg yolk and vanilla extract; beat with fork until blended. Add to flour mixture. Transfer mixture to an electric mixer; beat at low speed until well blended. Divide dough in half. Wrap with plastic wrap. Refrigerate at least 1 hour.

Heat oven to 350 degrees F.

Roll each half of dough between sheets of plastic wrap to 1/8-inch thickness. Cut with 2-1/2-inch heart-shaped cookie cutter. Place half the cut-outs 1 inch apart on ungreased baking sheets. Place about 1/2 measuring teaspoon jelly in center of each. Top with remaining cutouts. Press edges with fork. Pierce top several times with toothpick.

Sprinkle tops of cookies lightly with sugar.

Bake 10 to 11 minutes or until golden brown. Sprinkle again with sugar. Cool 2 minutes on baking sheets; transfer to cooling racks to cool completely.

Bologna Salad Sandwich Spread I

Ingredients

4 eggs
1 (16 ounce) package bologna
1 (16 ounce) jar creamy salad dressing
1 cup sweet pickle relish

Directions

Place eggs in a medium saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

Grind the bologna and eggs in a meat grinder with a medium blade.

In a large bowl, mix the bologna mixture with desired amount of creamy salad dressing and desired amount of sweet pickle relish. Refrigerate 2 to 3 hours, or until chilled.

Cornmeal Waffle Sandwiches

Ingredients

3/4 cup all-purpose flour
3/4 cup cornmeal
1 tablespoon baking powder
1 tablespoon sugar
1 teaspoon salt
2 eggs, separated
1 cup milk
3 tablespoons butter or margarine,
melted
1/2 cup shredded Cheddar
cheese
Mayonnaise
12 bacon strips, cooked and
drained
2 small tomatoes, sliced
salt and pepper to taste

Directions

In a mixing bowl, combine the first five ingredients. In another bowl, beat egg yolks. Add milk and butter; stir into dry ingredients just until moistened. Stir in cheese. In a small mixing bowl, beat egg whites until stiff peaks form; fold into the batter. Bake 12 waffles in a preheated waffle iron according to manufacturer's directions until golden brown. Spread mayonnaise on six waffles; top each with bacon, tomato, salt, pepper and remaining waffles. Serve immediately.

Broiled Sausage Sandwiches

Ingredients

1 1/2 pounds bulk Italian or pork sausage
1 medium onion, chopped
1 (14 ounce) jar pizza sauce
1 cup salsa
1 dash cayenne pepper
12 hamburger buns, split
1 1/2 cups shredded mozzarella cheese

Directions

In a skillet over medium heat, cook sausage and onion until the meat is no longer pink; drain. Stir in pizza sauce, salsa and cayenne if desired; cook and stir for 5 minutes. Place buns, cut side up, on baking sheets. Broil 4 in. from the heat until lightly toasted.

Spread about 3 tablespoons sausage mixture over each bun half. Sprinkle with cheese. Broil for 2-3 minutes or until cheese is melted and lightly browned.

Byrdhouse Easy Ginger Beef Sandwiches

Ingredients

1 tablespoon vegetable oil
1 1/2 pounds boneless beef sirloin steak, cut into thin strips
1 onion, sliced
3 cloves garlic, minced
3 large celery rib, thinly sliced crosswise
3 tablespoons minced fresh ginger root
2 tablespoons soy sauce, or to taste
1 teaspoon chili oil, or to taste
6 hoagie rolls, split lengthwise

Directions

Heat vegetable oil in a large skillet over medium-high heat. Stir in the sirloin strips, and cook a few minutes until the strips begin to brown, but are still a little pink. Stir in the onion and garlic; cook for 2 minutes. Add the celery and ginger, continue cooking until the onion has softened, about 3 minutes. Season with soy sauce and chili oil. Divide among hoagie rolls and serve.

Mama's Best Broiled Tomato Sandwich

Ingredients

2 tablespoons olive oil
2 tablespoons balsamic vinegar
4 ripe tomatoes, sliced
3 tablespoons mayonnaise
1/2 teaspoon dried parsley
1/4 teaspoon dried oregano
1/4 teaspoon black pepper
3 tablespoons grated Parmesan cheese, divided
4 slices bread, lightly toasted

Directions

Preheat oven to broil.

In a shallow bowl, whisk together the olive oil and vinegar. Marinate the tomatoes in the mixture, stirring occasionally.

Meanwhile, in a small bowl, combine mayonnaise, parsley, oregano, black pepper and 4 teaspoons Parmesan cheese. Spread mixture on each slice of toasted bread. Place marinated tomatoes on 2 slices and sprinkle with remaining Parmesan cheese.

Place on a baking sheet and broil for 5 minutes, or until cheese turns golden brown. Serve immediately, open faced or closed.

Date-Filled Sandwich Cookies

Ingredients

1 cup butter (no substitutes),
softened
2 cups packed brown sugar
2 eggs
2 teaspoons vanilla extract
3 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda

FILLING:

2 cups chopped dates
3/4 cup sugar
3/4 cup water

Directions

In a mixing bowl, cream butter and brown sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking powder and baking soda; gradually add to creamed mixture. Refrigerate for 1 hour or until easy to handle.

On a lightly floured surface, roll out dough to 1/8-in. thickness. Cut with a 2-1/2-in. cookie cutter dipped in flour. Place 1 in. apart on greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until edges are lightly browned. Remove to wire racks to cool.

In a saucepan, combine filling ingredients. Cook over medium heat for 3 minutes or until thickened and bubbly. Cool to room temperature. Spread on the bottom of half of the cookies; top with remaining cookies.

Chicken Chutney Sandwiches with Curry

Ingredients

1 roasted chicken, bones and skin removed, meat shredded
3/4 cup cranberry and apple chutney
1/4 cup whipped cream cheese
2 teaspoons curry powder
6 croissants, split

Directions

Stir together the chicken, chutney, cream cheese, and curry powder. Spread onto the split croissants and serve.

Christmas Sandwich Cremes

Ingredients

1 cup butter (no substitutes),
softened

1/3 cup whipping cream

2 cups all-purpose flour
sugar

FILLING:

1/2 cup butter (no substitutes),
softened

1 1/2 cups confectioners' sugar

2 teaspoons vanilla extract

Food coloring

Directions

In a mixing bowl, combine butter, cream and flour; mix well. Cover and refrigerate for 2 hours or until dough is easy to handle.

Divide into thirds; let one portion stand at room temperature for 15 minutes (keep remaining dough refrigerated until ready to roll out). On a floured surface, roll out dough to 1/8-in. thickness. Cut with a 1-1/2-in. round cookie cutter. Place cutouts in a shallow dish filled with sugar; turn to coat. Place on ungreased baking sheets. Prick with a fork several times. Bake at 375 degrees F for 7-9 minutes or until set. Cool on wire racks.

For filling, in a mixing bowl, cream butter and sugar. Add vanilla. Tint with food coloring. Spread about 1 teaspoon of filling over half of the cookies; top with remaining cookies.

Spicy Pimento Cheese Sandwiches with Avocado

Ingredients

4 slices bacon
1 (3 ounce) package cream cheese, at room temperature
1 cup shredded Cheddar cheese
1 cup shredded Monterey Jack cheese
1/2 cup mayonnaise
1/4 teaspoon salt
ground black pepper, to taste
1/8 teaspoon garlic powder
3 tablespoons pimentos, chopped
1 teaspoon grated onion
jalapeno pepper, seeded and chopped
1/4 teaspoon cayenne pepper
4 slices bread (your choice)
1 avocado - peeled, pitted and sliced

Directions

Place bacon into a skillet over medium heat, and cook until crisp. Remove, and drain on paper towels.

Place the cream cheese in a bowl, and beat until light and fluffy. Stir in the Cheddar cheese, Monterey Jack cheese, mayonnaise, salt, pepper, garlic powder, pimentos, onion, jalapeno, and cayenne pepper until well blended.

Spread two bread slices with the cream cheese mixture. Top each slice with avocado and bacon, divided evenly. Top with two remaining bread slices to make a sandwich. Cut each sandwich in half to serve.

Curried Egg Sandwiches

Ingredients

4 hard-cooked eggs, peeled and chopped
1/2 cup mayonnaise
1 teaspoon curry powder
salt and pepper to taste
8 slices bread

Directions

Mix together mayonnaise and curry powder in a bowl. Gently stir in eggs, then season to taste with salt and pepper. Evenly divide between 4 slices of bread, top with remaining 4 slices.

Waldorf Sandwiches

Ingredients

2 cups shredded unpeeled apple
1 tablespoon lemon juice
2 celery ribs, finely chopped
1 cup chopped walnuts
1/4 cup mayonnaise
14 slices cinnamon-raisin bread

Directions

In a bowl, toss apple with lemon juice. Stir in celery, walnuts and mayonnaise; mix well. Spread apple mixture on seven to eight bread slices; top with remaining bread.

Grilled Peanut Butter Apple Sandwiches

Ingredients

1 Gala apple, peeled, cored, and
thinly sliced
1/2 teaspoon white sugar
1/2 teaspoon ground cinnamon
8 tablespoons creamy peanut
butter
8 slices whole wheat bread
1/4 cup unsalted butter

Directions

Mix cinnamon and sugar together in a small bowl. Spread one
tablespoon of peanut butter onto one side of 8 slices of bread.

Arrange apple slices on 4 slices of bread. Sprinkle the
cinnamon/sugar mixture evenly over the apples. Top with the
remaining 4 slices of bread, peanut butter face down.

Melt the butter in a large skillet over medium heat. Fry sandwiches
until browned, about 1 to 2 minutes on each side.

Grilled Cheese, Cinnamon, and Apple Sandwich

Ingredients

1 tablespoon softened butter
2 slices white bread
1 small apple - peeled, cored, and sliced
1/2 teaspoon ground cinnamon
1 slice American cheese

Directions

Place a skillet over medium heat. Spread butter evenly and completely over one side of each bread slice. Arrange the apple slices on the unbuttered side of one of the bread slices. Sprinkle the cinnamon over the apples. Place the cheese slice atop the apples. Top with the remaining bread slice with the buttered side facing outward. Lie gently into the skillet. Cook sandwich on both sides until golden brown, 2 to 3 minutes per side.

Frosted Molasses Ginger Sandwich Cookies

Ingredients

1 cup margarine
1 cup white sugar
1 egg
1/2 cup molasses
2 1/2 teaspoons baking soda
3 tablespoons boiling water
4 1/2 cups all-purpose flour

1 tablespoon margarine
3 tablespoons boiling water
1/4 teaspoon ground ginger
1/8 teaspoon salt
2 1/2 cups confectioners' sugar

Directions

In a large bowl, cream together 1 cup margarine and sugar until smooth. Beat in the egg and molasses until well blended. Dissolve the baking soda in boiling water; stir into the molasses mixture. Gradually mix in the flour to make a smooth dough. Cover and chill dough for at least 1 hour.

Preheat oven to 350 degrees F (175 degrees C). On a lightly floured surface, roll the dough out to 1/8 inch in thickness. Cut into circles using a 3 inch round cutter. Cut a smaller 1 inch circle out of half of the cookies. It is easier to cut the center hole after the cookies have been placed onto the cookie sheets. Place cookies 1 inch apart onto ungreased cookie sheets.

Bake for 7 to 10 minutes in the preheated oven, until edges begin to darken. Allow cookies to cool completely before sandwiching. Frost solid cookies and place a cookie with the center hole on top.

To make the frosting: Beat 1 tablespoon of margarine and water together. Blend in the ginger and salt. Gradually beat in the confectioners' sugar until the desired consistency is reached. Sandwich between cooled cookies.

Savory TMT Sandwich Filling

Ingredients

1 pound firm tofu
1/4 cup brown miso
1/3 cup roasted tahini
2 tablespoons minced onion
3 tablespoons minced carrot
(optional)
3 tablespoons unsalted sunflower
seeds

Directions

Press tofu to remove excess water: Place tofu on a flat surface. Cover with a cutting board, and place an iron skillet or a similarly heavy object on top. Allow it to sit for about 30 minutes.

Crumble tofu into a medium bowl. Mix in miso and tahini. If desired, stir in onion, carrot, and seeds. Refrigerate.

Spicy Hot Brat Sandwiches with Cool Creamy

Ingredients

1 (19 ounce) package Bob Evans® Hot Brats
1/4 cup Ranch dressing
3 plum tomatoes, diced
1 (4.5 ounce) can chopped green chiles
1/4 cup diced red onion
1 teaspoon lime juice
1 teaspoon minced cilantro
5 buns

Directions

Simmer bratwurst in 1/2-cup water for 15 minutes, turning occasionally and adding more water if necessary. Remove from skillet. Preheat grill to medium heat. Grill brats for 5 to 10 minutes or until internal temperature is 160 degrees F. In small bowl, combine Ranch dressing, tomatoes, green chilies, onion, lime juice and cilantro. Place brats in buns and top with salsa.

Monster Ice Cream Sandwich

Ingredients

2 cups butter, softened
1 1/2 cups white sugar
1 1/2 cups packed brown sugar
2 teaspoons vanilla extract
4 eggs
4 1/2 cups all-purpose flour
2 teaspoons salt
2 teaspoons baking soda
2 cups semisweet chocolate chips
2 cups butterscotch chips
1/2 gallon vanilla ice cream
1 (12 ounce) jar hot fudge topping
1 (12 ounce) jar butterscotch topping

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease 2 14-inch pizza pans.

In large bowl, beat together the butter, white sugar, brown sugar, and vanilla until light and fluffy. Add eggs one at a time, mixing well with each addition. In a separate bowl, sift together the flour, salt, and baking soda. Add the dry ingredients slowly into the butter mixture, beating until well blended. Stir in chocolate chips and butterscotch chips.

Divide the dough in half and spread each into a prepared pizza pan. Bake in the preheated oven for 20 to 25 minutes. Cool cookies in the pizza pans on a cooling rack.

When the cookies are completely cooled, spread a layer of hot fudge on the top of one, and a layer of butterscotch topping on the other. Freeze the cookies for 4 hours or overnight to set.

Remove the cookies from the freezer, and place tightly spaced scoops of softened vanilla ice cream on the hot fudge topped cookie. Carefully place the other cookie on top of the ice cream, butterscotch side down. Gently press down on the top cookie to even out the ice cream and seal the sandwich. Drizzle the remaining hot fudge and butterscotch sauces decoratively on top of the cookie sandwich. Place in the freezer to set for one hour before serving.

Tangy Sliced Pork Sandwiches

Ingredients

1/4 cup butter
1/4 cup Worcestershire sauce
2 tablespoons lemon juice
2 tablespoons white sugar
1/4 teaspoon paprika
1/8 teaspoon salt
1/8 teaspoon cayenne pepper
1/2 pound boneless pork, cooked
and cubed
4 hamburger buns

Directions

Melt butter or margarine in a large saucepan over medium heat. Add the Worcestershire sauce, lemon juice, sugar, paprika, salt and cayenne pepper. Mix together and bring mixture to a boil, stirring often. Add the cooked pork and let simmer just until pork is heated through. Divide into 4 equal portions onto the bottom of each hamburger bun.

Veggie and Cilantro Hummus Sandwiches

Ingredients

1 cup canned garbanzo beans (chickpeas), drained, rinsed
1/8 cup tahini
1 clove garlic, minced
1 teaspoon salt
1/2 teaspoon garlic powder
1 pinch paprika
1 1/2 teaspoons olive oil
1 tablespoon water
2 tablespoons fresh lemon juice
1/3 cup chopped fresh cilantro

1/4 cup water
4 teaspoons red wine vinegar
2 teaspoons extra-virgin olive oil
2 tablespoons white sugar
1 pinch salt
1/2 teaspoon sesame oil
1/2 cucumber, thinly sliced
1 large tomato, sliced
1 small red onion, thinly sliced

4 slices bread
1/4 cup crumbled feta cheese
2/3 cup shredded lettuce

Directions

To prepare the cilantro hummus, place the garbanzo beans, tahini, garlic, 1 teaspoon salt, garlic powder, and paprika into a blender. Add 1 1/2 teaspoons of olive oil, 1 tablespoon of water, lemon juice, and the cilantro. Puree until smooth, and set aside.

Whisk together 1/4 cup of water, vinegar, 2 teaspoons extra-virgin olive oil, sugar, 1 pinch of salt, and sesame oil in a bowl until the sugar has dissolved. Add the cucumber, tomato, and red onion. Toss to coat the vegetables in the dressing.

Spread two slices of bread with the cilantro hummus, and sprinkle with crumbled feta cheese. Top with shredded lettuce and the vegetable mixture. Pour on additional dressing to taste, and top with the remaining slice of bread.

Hot Curried Tuna Sandwiches

Ingredients

1 (6 ounce) can albacore tuna,
drained
1/4 cup finely chopped celery
1/4 cup chopped green onion
2 tablespoons mayonnaise
1 tablespoon lemon juice
1/2 teaspoon curry powder, or to
taste
2 English muffins, split, toasted
and buttered
4 thin slices Cheddar cheese

Directions

Preheat the oven's broiler.

In a medium bowl, stir together the tuna, celery, green onion, mayonnaise, lemon juice and curry powder. Spoon equal amounts onto each English muffin half, and top with a slice of cheese. Place the sandwiches on a baking sheet.

Broil for 2 to 3 minutes, or until cheese is melted and toasty. Serve hot.

Grilled Cheese, Pickle and Vidalia Onion Sandwich

Ingredients

3 tablespoons softened butter
2 slices whole wheat bread
2 slices sharp Cheddar cheese
1 dill pickle, sliced
2 thin slices Vidalia or other sweet onion

Directions

Butter one side of each slice of bread with 1 tablespoon of butter. Melt the remaining tablespoon of butter in a skillet over medium heat. Place one bread slice butter-side-down into the skillet, and top with the Cheddar cheese, pickle slices, and onion. Place the remaining slice of bread butter-side-up onto the sandwich. Cook until crispy and golden brown on both sides, 5 to 7 minutes.

Applesauce Sandwiches

Ingredients

1 cup applesauce
8 slices bread
1/4 cup butter or margarine,
softened
1 tablespoon sugar
1/4 teaspoon ground cinnamon

Directions

Spread the applesauce on four slices of bread; top with remaining bread. Lightly butter the outsides of sandwiches. Toast on a hot griddle for 3-4 minutes on each side or until golden brown. Combine sugar and cinnamon; sprinkle over hot sandwiches. Serve immediately.

Vietnamese Sandwich

Ingredients

4 boneless pork loin chops, cut
1/4 inch thick
4 (7 inch) French bread baguettes,
split lengthwise
4 teaspoons mayonnaise, or to
taste
1 ounce chile sauce with garlic
1/4 cup fresh lime juice
1 small red onion, sliced into rings
1 medium cucumber, peeled and
sliced lengthwise
2 tablespoons chopped fresh
cilantro
salt and pepper to taste

Directions

Preheat the oven's broiler. Place the pork chops on a broiling pan and set under the broiler. Cook for about 5 minutes, turning once, or until browned on each side.

Open the French rolls and spread mayonnaise on the insides. Place one of the cooked pork chops into each roll. Spread chile sauce directly on the meat. Sprinkle with a little lime juice and top with slices of onion, cucumber, cilantro, salt and pepper. Finish with another quick drizzle of lime juice.

Slow Cooked Corned Beef for Sandwiches

Ingredients

2 (3 pound) corned beef briskets with spice packets
2 (12 fluid ounce) bottles beer
2 bay leaves
1/4 cup peppercorns
1 bulb garlic cloves, separated and peeled

Directions

Place the corned beef briskets into a large pot. Sprinkle in one of the spice packets, and discard the other one or save for other uses. Pour in the beer, and fill the pot with enough water to cover the briskets by 1 inch. Add the bay leaves, peppercorns and garlic cloves. Cover, and bring to a boil.

Once the liquid comes to a boil, reduce the heat to medium-low, and simmer for 4 to 5 hours, checking hourly, and adding more water if necessary to keep the meat covered.

Carefully remove the meat from the pot, as it will be extremely tender. Set on a cutting board, and allow it to rest until it firms up a bit, about 10 minutes. Slice or shred to serve. I discard the cooking liquid, but it can be used to cook cabbage and other vegetables if desired.

Western Omelet Sandwich

Ingredients

1/2 cup chopped onion
1/2 cup diced green pepper
1 tablespoon butter or margarine
1 cup diced fully cooked ham
1 tablespoon minced fresh parsley
4 eggs
salt and pepper to taste
4 slices bread, toasted and
buttered

Directions

In a large skillet over medium heat, saute onion and green pepper in butter until tender. Add ham and parsley. Beat eggs; pour into skillet. As eggs set, lift edges, letting uncooked portion flow underneath. When eggs are completely set, remove from the heat. Cut into wedges; serve on toast.

Toasted Chicken Sandwiches

Ingredients

1 cup cubed cooked chicken
1/2 cup finely chopped celery
1/4 cup mayonnaise
2 tablespoons sweet pickle relish,
drained
2 teaspoons finely chopped onion
1 teaspoon lemon juice
1/2 teaspoon salt, divided
1/8 teaspoon pepper
12 slices bread, crust removed
1 egg
2/3 cup milk
1 tablespoon butter or margarine
CHEESE SAUCE:
8 ounces process cheese (eg.
Velveeta), cubed
1/3 cup milk

Directions

In a bowl, combine the chicken, celery, mayonnaise, relish, onion, lemon juice, 1/4 teaspoon salt and pepper. Spread over half of the bread; top with remaining bread. In a shallow bowl, whisk egg, milk and remaining salt. Dip both sides of sandwiches in egg mixture.

In a large skillet or on a griddle, melt butter over medium heat; grill sandwiches on both sides until golden brown.

Meanwhile, combine cheese sauce ingredients in saucepan; cook and stir over low heat until cheese is melted. Serve as a dipping sauce with sandwiches.

Great Pumpkin Sandwiches

Ingredients

3 cups shredded Cheddar cheese
3/4 cup butter or margarine,
softened
3 eggs
1/2 teaspoon garlic salt
1/2 teaspoon onion salt
9 (6 inch) flour tortillas
Paprika
3 celery sticks with leaves
(optional)

Directions

In a food processor, blend cheese and butter. Add the eggs, garlic salt and onion salt; process for 1 minute or until creamy. Spread 1/2 cupful on each tortilla. Stack three tortillas, cheese side up for each sandwich; sprinkle with paprika. Place on an ungreased baking sheet. Bake at 400 degrees F for 10-15 minutes or until golden and bubbly. If desired, add celery to resemble a pumpkin stem. Cut sandwiches into halves to serve.

Chicken Cordon Bleu-ish Grilled Sandwich

Ingredients

2 slices bread
2 tablespoons margarine, divided
2 slices Swiss cheese
1 cooked chicken breast half
1 tablespoon barbecue sauce
2 slices honey-cured deli ham

Directions

Spread one side of each slice of bread with margarine, and place a bread slice, margarine-side down, into a nonstick skillet over medium heat.

Place a slice of Swiss cheese, the cooked chicken breast, a layer of barbecue sauce, the ham slices, and the remaining Swiss cheese slice onto the bread slice in the skillet. Top the sandwich with the other bread slice, margarine-side up.

Gently fry the sandwich, flipping once, until the cheese is melted and gooey, and the bread is golden brown on both sides, about 5 minutes per side.

Turkey Bacon Avocado Sandwich

Ingredients

1 tablespoon reduced-fat
mayonnaise (optional)
2 slices bread, toasted
1 slice provolone cheese
4 thin slices deli turkey breast
4 slices precooked bacon,
microwaved according to package
directions
1/2 avocado - peeled, pitted, and
thinly sliced
1 slice ripe tomato
1 leaf lettuce

Directions

Spread mayonnaise on one side of both slices of toasted bread.
Top a bread slice with provolone cheese, turkey, bacon, avocado,
tomato, and lettuce. Place the remaining bread slice on top, slice in
half, and serve.

Eggy Doodle Sandwiches

Ingredients

2 tablespoons butter
4 slices Texas toast thick-sliced bread
4 eggs
8 slices American cheese
4 slices smoked ham
salt and pepper to taste

Directions

Melt butter in a large skillet over medium heat. Cut a hole in the center of each slice of bread with a round cookie cutter or the rim of a glass. Place the bread into the hot skillet, crack one egg into the hole of each slice of bread, break the yolk and cook until the white is mostly opaque. Flip the slices of bread over. Form sandwich halves by topping each piece of bread with 1 slice of cheese, a slice of ham, then another slice of cheese. Season with salt and pepper and cook until the eggs are fully set; remove from the skillet.

Make two sandwiches by putting together the halves. Place on a microwave-safe plate and microwave on high until the cheese is fully melted, 30 to 45 seconds.

Buffalo Chicken Sandwiches

Ingredients

4 skinless, boneless chicken breast halves
1 (2 ounce) bottle hot pepper sauce
1 (5 ounce) bottle green hot pepper sauce
2 teaspoons paprika, divided
1 red onion, sliced in rings
4 slices tomato
4 leaves lettuce
4 thick slices French baguette, halved

Directions

Preheat oven to Broil.

Place chicken in a foil-lined broiling pan. Pour hot pepper sauce and green hot pepper sauce over chicken, then sprinkle with paprika. Top with onion slices.

Broil for 15 minutes, or until chicken is no longer pink and juices run clear.

Place each breast half on bottom half of sliced baguette; top with tomato, lettuce and top half of baguette to serve.

Crunchy Fudge Sandwiches

Ingredients

- 2 cups butterscotch chips
- 1 cup creamy peanut butter
- 8 cups crisp rice cereal
- 2 cups semisweet chocolate chips
- 4 tablespoons butter or margarine
- 1 cup confectioners' sugar
- 2 tablespoons water

Directions

Butter a 9x13 inch baking dish. In a large saucepan, melt the butterscotch chips with the peanut butter, stirring frequently until smooth. Stir in the crisp rice cereal. Press half of the cereal mixture into the bottom of the prepared pan.

In the top of a double boiler, melt chocolate chips and butter together, stirring occasionally. Mix in confectioners' sugar and water, and stir until smooth. Spread the chocolate mixture evenly over the cereal layer in the pan. Top with the remaining cereal mixture, and press down lightly. Cover, and chill for about 1 hour before cutting into squares.

Midwestern Pork Tenderloin Sandwich

Ingredients

1 pound boneless pork loin
1 cup flour
1/2 cup yellow cornmeal
1 teaspoon salt
1/2 teaspoon black pepper
4 large sandwich buns

Directions

Cut 4 1-inch slices of pork. Trim any exterior fat from edges and butterfly each slice by cutting horizontally through the middle almost to the edge so that the halves are connected by only a think piece of meat. Put each butterflied slice between pieces of plastic wrap. Using a wooden meat mallet, or the side of a cleaver, pound vigorously until the slice is about 10 inches across. Mix together flour, cornmeal, salt and black pepper.

Heat 1/2 inch of oil in a deep, wide skillet to 365 degrees F. Dip each slice of pork in water, then in flour mixture. Fry tenderloin, turning once, until golden brown on both sides, about 5 minutes total. Drain on paper towels and season to taste with salt and pepper.

Serve on buns with desired condiments (mustard, mayonnaise, dill pickle chips, ketchup, sliced onion, lettuce).

Western Range Sandwiches

Ingredients

4 bacon strips, diced
1 pound lean ground beef
1 medium onion, chopped
1/2 cup chopped green pepper
2 (16 ounce) cans kidney beans, rinsed and drained
1 (8 ounce) can tomato sauce
2 tablespoons chili powder
1/2 teaspoon salt
1/8 teaspoon pepper
2 cups shredded Cheddar cheese
6 English muffins, split and toasted

Directions

In a large skillet, cook bacon until crisp. Remove to paper towels. Drain, reserving 2 tablespoons of drippings. Cook beef, onion and green pepper in drippings until meat is no longer pink. Add beans, tomato sauce, chili powder, salt, pepper and bacon. Bring to a boil. Reduce heat; add cheese. Cook and stir over low heat until cheese is melted. Spoon into English muffins halves.

Sweet and Spicy Turkey Sandwich

Ingredients

2 slices (1/2 inch thick) hearty country bread
4 slices roasted turkey breast
1 slice pepperjack cheese
2 teaspoons butter
4 teaspoons strawberry preserves

Directions

Heat a small skillet over medium heat. Butter one side of each of the bread slices with one teaspoon butter. Place one slice, butter side down, in the skillet. Top with the turkey and cheese slices. Place the second slice of bread on top, butter side up.

When the first side of the sandwich is golden brown, turn and brown the other side, 3 to 5 minutes per side, or until the cheese begins to melt.

Remove sandwich to a plate and top with strawberry preserves, or serve the preserves on the side.

Beef 'n' Olive Sandwiches

Ingredients

1 (8 ounce) package cream cheese, softened
2 tablespoons whipping cream
1/2 teaspoon white pepper
1/4 cup chopped dried beef
3 tablespoons sliced stuffed green olives
3 tablespoons chopped walnuts
8 slices bread

Directions

In a mixing bowl, combine the cream cheese, cream and pepper; mix well. Stir in beef, olives and walnuts.

Spread on four slices of bread; top with remaining bread. Freeze. Remove from the freezer at least 4 hours before serving. May be frozen for up to 2 months.

Lemon-Cream Sandwich Cookies

Ingredients

3/4 cup butter (no substitutes), softened

1/2 cup confectioners' sugar

2 teaspoons lemon extract

1 1/2 cups all-purpose flour

1/4 cup cornstarch

LEMON FILLING:

1/4 cup butter, softened

1 1/2 cups confectioners' sugar

2 tablespoons lemon juice

2 teaspoons grated lemon peel

Directions

In a mixing bowl, cream butter and confectioners' sugar. Beat in extract. Combine flour and cornstarch; beat into creamed mixture. Divide into two balls; wrap in plastic wrap and refrigerate for 1 hour.

On a lightly floured surface, roll each portion of dough to 1/8-in. thickness. Cut into 2-in. rounds. Place on ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until edges are lightly browned. Remove to wire racks to cool.

For filling, in a small mixing bowl, cream butter and confectioners' sugar. Beat in lemon juice and peel. Spread over the bottoms of half of the cookies; top with remaining cookies.

Sorbet Sandwiches

Ingredients

1 pint orange, or any flavor sorbet
12 large gingersnap cookies

Directions

Spoon orange sorbet onto one cookie, top with another cookie. Repeat until cookies are gone. Wrap individually in plastic wrap, and freeze until firm. You can also freeze them in a container instead of wrapping.

Monte Cristo Sandwich - the Real One

Ingredients

1 quart oil for frying, or as needed
2/3 cup water
1 egg
2/3 cup all-purpose flour
1 3/4 teaspoons baking powder
1/2 teaspoon salt
8 slices white bread
4 slices Swiss cheese
4 slices turkey
4 slices ham
1/8 teaspoon ground black pepper
1 tablespoon confectioners' sugar for dusting

Directions

Heat 5 inches of oil in a deep-fryer to 365 degrees F (180 degrees C). While oil is heating, make the batter: In a medium bowl, whisk together the egg and water. Combine the flour, baking powder, salt and pepper; whisk into the egg mixture until smooth. Set aside in the refrigerator.

Assemble sandwiches by placing one slice of turkey on one slice of bread, a slice of ham on another, then sandwich them with the Swiss cheese in the middle. Cut sandwiches into quarters, and secure with toothpicks.

Dip each sandwich quarter in the batter so that all sides are coated. Deep fry in the hot oil until golden brown on all sides. Remove toothpicks and arrange on a serving tray. Dust with confectioners' sugar just before serving.

Dipped Sandwich Cookies

Ingredients

1 cup butter, softened
1/2 cup sugar
1 egg yolk
1 teaspoon vanilla extract
2 cups all-purpose flour
LEMON FILLING:
1/2 cup butter, softened
2 cups confectioners' sugar
2 tablespoons lemon juice
DIPPING CHOCOLATE:
4 (1 ounce) squares semisweet chocolate
2 tablespoons butter
1/2 cup finely chopped nuts

Directions

In a large mixing bowl, cream butter and sugar. Beat in egg yolk and vanilla. Gradually add flour.

Shape into 1-in. balls. Place 2 in. apart on ungreased baking sheets. With a glass dipped in sugar, flatten into 2-in. circles. Bake at 350 degrees F for 10-12 minutes or until firm. Remove to wire racks to cool.

Combine filling ingredients. Spread on the bottom of half of the cookies; top with remaining cookies. Melt chocolate and butter; stir until smooth. Dip each cookie halfway in chocolate, then in nuts. Place on waxed paper to set.

Waldorf Turkey Sandwiches

Ingredients

1 1/4 cups cubed cooked turkey breast
1 small apple, chopped
1/4 cup finely chopped celery
3 tablespoons fat-free mayonnaise
2 tablespoons fat-free plain yogurt
2 tablespoons chopped walnuts
1 tablespoon raisins
1/8 teaspoon ground nutmeg
1/8 teaspoon ground cinnamon
8 slices cinnamon-raisin bread, toasted
4 lettuce leaves

Directions

In a bowl, combine the first nine ingredients. Cover and refrigerate for 1 hour. Spoon 3/4 cup turkey mixture onto four slices of bread; top with a lettuce leaf and remaining bread.

Grilled Leftover Ham and Pineapple Sandwiches

Ingredients

4 tablespoons cream cheese,
softened
8 slices white bread
1 (8 ounce) can pineapple rings,
drained
4 slices leftover baked ham
2 tablespoons butter

Directions

Spread cream cheese onto 4 slices of bread. Top the cream cheese with a slice of pineapple and a slice of ham. Cover with the remaining slices of bread.

Heat the butter in a large skillet over medium heat. Fry sandwiches in butter until golden brown on both sides, about 4 minutes total.

Green Eggs and Ham Breakfast Sandwich

Ingredients

1 (10 ounce) container refrigerated extra large biscuit dough
1/2 pound sliced bacon
3 tablespoons olive oil
1/2 medium onion, chopped
1 jalapeno pepper, seeded and chopped
4 roasted green chile peppers, seeded and chopped
1 teaspoon salt
1 teaspoon pepper
6 eggs
1/2 cup milk
1 cup shredded Monterey Jack cheese

Directions

Prepare biscuits according to the directions on the package. Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, and set aside.

Heat olive oil in a large skillet over medium heat. Add onion, jalapeno, green chile, salt, and pepper. Fry, stirring, until onions are soft. Whisk together the eggs and milk; pour into the skillet. Stir frequently until eggs are scrambled and cooked through.

Split biscuits in half. Place some of the scrambled egg mixture on the bottom half, criss-cross two slices of bacon over the eggs, then top with shredded Monterey Jack cheese. Place the other half of the biscuits on the top, and serve.

Hawaiian Tuna Sandwich

Ingredients

4 hamburger buns, split
2 tablespoons butter
1 (6 ounce) can tuna chunks in olive oil
1 tablespoon lemon juice
salt and freshly ground black pepper to taste
1 dash chili powder
1 cup shredded lettuce
1 cup shredded mozzarella cheese
4 canned pineapple rings

Directions

Preheat an oven to 350 degrees F (175 degrees C). Toast hamburger buns, and spread cut sides with butter.

Drain half of the oil from the tuna. Combine the tuna and remaining oil, lemon juice, salt, pepper, and chili powder in a small bowl. Mix well. Fill each toasted bun with tuna salad, shredded lettuce, mozzarella cheese, and one pineapple ring.

Place sandwiches on a baking sheet, and heat until the cheese melts, approximately 10 to 12 minutes.

Fresco's Best Italian Cheese Sandwich

Ingredients

1 (11.25 ounce) package
Pepperidge Farm® Texas Toast
Garlic, thawed
3/4 pound fresh mozzarella
cheese, cut into 1/2-inch-thick
slices
1/2 cup all-purpose flour
3 eggs
1 cup plain dry bread crumbs
1/2 cup olive oil
3 cups Prego® Chunky Garden
Tomato, Onion & Garlic Italian
Sauce

Directions

Preheat the oven to 375 degrees F. Cut each toast in half.

Divide the cheese slices among 8 toast halves. Top with the remaining toast halves.

Place the flour, eggs and bread crumbs into separate shallow bowls. Beat the eggs with a fork.

Coat the sandwiches with the flour. Dip the sandwiches into the eggs. Coat the sandwiches with the bread crumbs.

Heat the oil in a 12-inch skillet over medium heat. Add the sandwiches in batches and cook until they're well browned on both sides. Place the sandwiches onto a baking sheet. Bake for 5 minutes or until the cheese is melted.

Heat the sauce in a 1-quart saucepan over medium heat until it's hot and bubbling. Serve the sandwiches with the sauce for dipping.

Strawberry Sandwich Cookies

Ingredients

1 cup blanched almonds
3/4 cup stick margarine, softened
1 cup confectioners' sugar,
divided
1 egg
1/2 teaspoon almond extract
1 1/2 cups all-purpose flour
1/8 teaspoon salt
1 tablespoon lemon juice
3 tablespoons strawberry jam

Directions

In a food processor or blender, process almonds until ground; set aside. In a mixing bowl, cream margarine and 1/2 cup sugar. Beat in egg and extract. Combine flour and salt; gradually add to creamed mixture. Stir in the ground almonds. Divide dough in half; cover and refrigerate for 2 hours or until easy to handle.

On a lightly floured surface, roll out each portion of dough into a 12-in. x 9-in. rectangle. Cut lengthwise into three strips; cut each strip widthwise into six pieces. With a 3/4-in. round cutter, cut out a circle in the center of half of the pieces (discard circles). Place 1 in. apart on ungreased baking sheets. Bake at 375 degrees F for 8-10 minutes or until golden brown. Remove to wire racks to cool.

For glaze, combine lemon juice and remaining sugar; thinly spread over whole cookies. Top with cutout cookies; fill center with 1/2 teaspoon jam.

Special Ham and Cheese Sandwiches

Ingredients

1 (3 ounce) package cream cheese, softened
1/2 cup shredded Cheddar cheese
2 tablespoons pickle relish
2 teaspoons Dijon mustard
2 ounces ham, finely chopped
6 slices bread

Directions

In a small bowl, combine cream cheese, Cheddar cheese, relish and mustard. Add ham. Divide mixture among three slices of bread; top with remaining bread to make sandwiches.

Creamy Vegetable Sandwich Spread

Ingredients

2 (8 ounce) packages cream cheese, softened
1 1/2 cups shredded carrots
1 1/2 cups shredded zucchini
1 1/2 tablespoons chopped fresh parsley
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
1 dash ground black pepper
1 dash paprika
1 dash garlic salt

Directions

In a medium bowl, mix the cream cheese, carrots, zucchini, parsley, garlic powder, onion powder, pepper, paprika and garlic salt. Chill in the refrigerator approximately 30 minutes before serving

Toasty Egg Sandwiches

Ingredients

2 tablespoons butter, softened,
divided
2 eggs
4 slices bread
2 teaspoons mayonnaise
2 slices American cheese

Directions

In a small skillet, heat 1 tablespoon butter until melted. Break each egg into skillet; reduce heat to low. Cook until white is completely set and yolk begins to thicken but is not hard.

Meanwhile, toast bread. Spread remaining butter over one side of each slice of bread. Spread mayonnaise over buttered side of two bread slices; top with cheese slices, eggs and remaining bread.

Roasted Red Pepper and Cheese Sandwich

Ingredients

2 teaspoons mayonnaise
1/2 teaspoon Ranch dressing
2 French bread
1 slice smoked fontina cheese
1 slice Havarti cheese
1/4 cup jarred roasted red pepper,
drained and chopped
1 pepperoncini, sliced
3 slices dill pickle (optional)
1 leaf leaf lettuce

Directions

Stir together the mayonnaise and Ranch dressing, and spread onto one slice of bread. Place the fontina and Havarti cheese slices on the bread, then top with roasted red pepper, pepperoncini, pickle and lettuce. Top with the other slice of bread.

Baked Eggplant Sandwiches

Ingredients

2 tablespoons olive oil, divided
2 cups panko bread crumbs
2 teaspoons salt
1/2 teaspoon ground black pepper
1 cup all-purpose flour
1 egg
1/4 cup water
1 large long eggplant, cut crosswise into 1/3 inch thick slices
1/2 cup finely chopped onion
3 cloves garlic, minced
5 ounces fresh goat cheese
1 cup shredded sharp provolone cheese
2 tablespoons chopped fresh parsley
2 tablespoons chopped fresh basil leaves
ground black pepper to taste
1/2 cup pomegranate molasses

Directions

Preheat the oven to 450 degrees F (230 degrees C). Coat two large baking sheets with olive oil.

In a medium bowl, stir together the panko crumbs, salt and 1/2 teaspoon pepper. In another bowl, whisk together the egg and water. Place the flour in a third bowl. Coat each slice of eggplant with flour, shaking off the excess, then dip into the egg, and finally coat with panko crumbs. Place on the oiled baking sheets.

Bake for 12 minutes in the preheated oven, then turn over the slices and bake for an additional 12 minutes, or until golden brown. Remove from the oven and cool slightly, but leave the oven on.

While the eggplant is baking, heat 1 tablespoon of oil in a skillet over medium heat. Add the onion; cook and stir until almost tender, then add the garlic. Cook for just about 1 minute. Remove from the heat and stir in the goat cheese, provolone cheese, parsley and basil. Season with pepper.

Divide the cheese mixture among 8 slices of the eggplant (half). Spread to cover, then top with remaining eggplant slices, pressing to compact. Return to the baking sheets.

Bake in the preheated oven until eggplant is crisp, about 15 minutes. Place two sandwiches onto each serving plate, and drizzle with pomegranate molasses.

Hot Ham and Cheese Sandwiches

Ingredients

1/4 cup butter, softened
2 tablespoons prepared
horseradish mustard
2 tablespoons chopped onions
1 teaspoon poppy seeds
1 teaspoon dill seed
8 slices Swiss cheese
8 slices cooked ham
8 hamburger buns

Directions

Preheat oven to 250 degrees F (120 degrees C).

Combine butter, mustard, onions, poppy seeds and dill seed. Spread insides of buns with this mixture. Place a slice of cheese and a slice of ham inside each bun.

Wrap buns in foil and place in preheated oven. Bake for 15 to 20 minutes, until cheese has melted.

Hearty Italian Sandwiches

Ingredients

- 1 1/2 pounds lean ground beef
- 1 1/2 pounds bulk Italian sausage
- 2 large onions, sliced
- 2 large green peppers, sliced
- 2 large sweet red peppers, sliced
- 1 teaspoon salt
- 1 teaspoon pepper
- 1/4 teaspoon crushed red pepper flakes
- 8 sandwich rolls, split
- Shredded Monterey Jack cheese

Directions

In a skillet, brown beef and sausage; drain. Place a third of the onions and peppers in a slow cooker; top with half of the meat mixture. Repeat layers of vegetables and meat, then top with remaining vegetables. Sprinkle with salt, pepper and pepper flakes. Cover and cook on low for 6 hours or until vegetables are tender. With a slotted spoon, serve about 1 cup of meat and vegetables on each roll. Top with cheese if desired. Use pan juices for dipping if desired.

Adrienne's Overnight Barbecued Beef Sandwiches

Ingredients

- 1 large onion, chopped
- 1/2 cup brown sugar
- 1 teaspoon ground black pepper
- 1/4 teaspoon salt
- 1 teaspoon chili powder
- 1 teaspoon paprika
- 1 teaspoon dried oregano
- 2 cloves garlic, minced
- 1 cup ketchup
- 1/2 cup water
- 1/2 cup white vinegar
- 2 tablespoons canola oil
- 2 tablespoons Worcestershire sauce
- 3 drops liquid smoke flavoring
- 1 (3 pound) beef brisket
- 2 teaspoons cornstarch
- 10 whole-wheat buns

Directions

Combine the onion, brown sugar, pepper, salt, chili powder, paprika, oregano, garlic, ketchup, water, white vinegar, canola oil, Worcestershire sauce, and liquid smoke in a slow cooker; stir. Lay the beef pieces into the sauce. Cook on LOW for 10 hours.

Remove the beef from the sauce, keeping the sauce in the slow cooker, and shred with two forks. Remove 1/4 cup of the sauce from the slow cooker and pour into a bowl. Whisk the cornstarch into the sauce; stir the mixture back into the slow cooker. Add the shredded beef; stir. Serve hot on the whole-wheat buns.

Cobb Sandwich

Ingredients

- 1/2 cup mayonnaise
- 1/4 cup blue cheese dressing
- 8 slices multigrain bread
- 2 cooked chicken breasts, sliced
- 1 ripe avocado, sliced
- 8 slices cooked bacon
- 2 hard boiled eggs, chopped
- 4 lettuce leaves

Directions

Prepare the sandwich spread by mixing together the mayonnaise and blue cheese dressing. Spread 2 tablespoons on one side of each slice of bread. Top 4 of the prepared pieces of bread with 1/4 each of the chicken, avocado, bacon, hard boiled eggs, and lettuce. Top each sandwich with another slice of bread and serve with the remaining blue cheese spread on the side.

Chipotle Chicken Sandwiches

Ingredients

1 tablespoon olive or vegetable oil
2 pounds skinless, boneless chicken thighs
1 large red pepper, cut into 2-inch-long strips
1 large sweet onion, thinly sliced
1 (10.75 ounce) can Campbell's® Condensed Tomato Soup (Regular, Healthy Request® or 25% Less Sodium)
3/4 cup water
1/4 cup cider vinegar
2 tablespoons packed brown sugar
1 teaspoon ground chipotle chile pepper
1 (13 ounce) package Pepperidge Farm® Classic Sandwich Buns with Sesame Seeds
shredded Cheddar cheese

Directions

Heat the oil in a 6-quart saucepot over medium-high heat. Add the chicken in 2 batches and cook for 10 minutes until it's well browned on both sides. Remove the chicken and set aside.

Add the pepper and onion to the saucepot and cook until the vegetables are tender-crisp.

Stir the soup, water, vinegar, brown sugar and chile pepper in the saucepot. Heat to a boil. Return the chicken to the saucepot. Reduce the heat to low. Cover and cook for 20 minutes or until the chicken is fork-tender.

Remove the chicken from the saucepot to a cutting board. Using 2 forks shred the chicken. Return the chicken to the saucepot.

Cook for 10 minutes or until the sauce is thickened.

Serve the chicken mixture on the buns. Top with the cheese, if desired.

Grilled Green Apple and Gruyere Sandwich

Ingredients

8 slices Roman Meal Bread
8 teaspoons softened butter
1 Granny Smith apple, cored,
quartered and thinly sliced
1 1/2 cups grated Gruyere cheese
4 tablespoons honey
1 pinch salt
1 pinch black pepper

Directions

Preheat large heavy skillet over medium heat.

Spread 1 side of each slice of bread with 1 teaspoon butter. Place 4 slices bread, butter side down, into skillet.

Layer apple slices, cheese and honey evenly onto bread in skillet. Sprinkle with salt and pepper. Top with remaining bread, butter side up, creating 4 sandwiches.

Cook 3 to 4 minutes or until the bottom slices of bread are golden brown. Carefully flip each sandwich. Cook an additional 2 to 3 minutes or until golden brown and cheese is melted.

Frozen Strawberry Cheesecake Sandwich Cookies

Ingredients

1 3/4 cups graham cracker crumbs
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1 cup butter
1 1/4 cups packed brown sugar
1/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
1/4 cup finely chopped pecans
2 (8 ounce) packages cream cheese, softened
1 cup white sugar
4 ounces frozen strawberries
1 cup whipped cream

Directions

Preheat an oven to 350 degrees F (175 degrees C). Combine graham cracker crumbs, flour, baking soda, salt, and cinnamon in a bowl. Set aside.

Beat the butter, brown sugar, and 1/4 cup white sugar with an electric mixer in a large bowl until smooth. Beat the first egg into the butter until completely blended, then beat in the vanilla with the last egg. Mix in the flour mixture until just incorporated. Fold in the pecans; mixing just enough to evenly combine. Drop spoonfuls of the dough 2 inches apart onto ungreased baking sheets.

Bake in the preheated oven until golden brown, about 9 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Meanwhile, beat the cream cheese and 1 cup white sugar in a large bowl until smooth. Place the strawberries in a blender or food processor. Blend until smooth. Stir strawberry puree into the cream cheese mixture, then fold in the whipped cream.

Assemble sandwiches by spreading the cheesecake filling onto the bottom of a graham cracker cookie, then topping with a similar sized cookie. Repeat until all the sandwiches are assembled. Freeze for at least one hour before serving.

Marinated Beef Sandwiches

Ingredients

1 1/2 cups water
3/4 cup packed dark brown sugar
3/4 cup soy sauce
2 tablespoons lemon juice
3 small onions, sliced
3 garlic cloves, minced
1 1/2 teaspoons ground ginger
1 (4 pound) rump roast
12 sandwich rolls, split

Directions

In a gallon-size resealable plastic bag, combine the first seven ingredients; add roast. Seal bag and turn to coat; refrigerate overnight, turning occasionally. Transfer roast and marinade to a Dutch oven. Cover and bake at 325 degrees F for 2-1/2 to 3 hours or until meat is tender. Thinly slice; serve beef and juice on rolls.

Mustard Wheat Rye Sandwich Bread

Ingredients

1 cup warm water (110 degrees F/45 degrees C)
1/2 cup Dijon-style prepared mustard
2 tablespoons olive oil
1 1/2 tablespoons molasses
2 cups unbleached all-purpose flour
2/3 cup rye flour
2/3 cup whole wheat flour
1 1/2 tablespoons vital wheat gluten
2 1/2 teaspoons active dry yeast

Directions

Place all the ingredients in the bread machine pan in the order suggested by the manufacturer.

Select Basic or White Bread setting, and start the machine.

French Egg and Bacon Sandwich

Ingredients

2 eggs, beaten
4 slices bread
4 slices bacon
2 eggs
1/2 cup maple syrup

Directions

Dip bread slices in beaten eggs. Heat a lightly oiled griddle or frying pan over medium high heat. Cook until browned on both sides. Set aside but keep warm.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside. Reserve 1 tablespoon of bacon grease in pan and fry remaining two eggs.

Place one piece of French toast on each of two plates. Place the fried eggs on top of the bread, top the eggs with strips of bacon. Cover with the remaining pieces of French toast. Following that by pouring on the syrup.

Mom's Gourmet Grilled Cheese Sandwich

Ingredients

2 slices sourdough bread
1 tablespoon butter
1 tablespoon grated Parmesan cheese
1 slice American cheese
1 slice Cheddar cheese

Directions

Heat a skillet over medium heat. Butter one side of each slice of bread. Sprinkle Parmesan cheese onto the buttered sides. Place one slice buttered side down in the skillet, and place a slice of American cheese and a slice of Cheddar cheese on it. Top with the remaining slice of bread, butter side up. Fry until golden on each side.

Club Sandwich Salad

Ingredients

1 cup mayonnaise
1/4 cup ketchup
1 tablespoon chopped green onion
salt and pepper to taste
1 large head lettuce, torn
2 large tomatoes, cut into wedges
2 hard-cooked eggs, chopped
10 bacon strips, cooked and crumbled
2 cups cubed cooked turkey or chicken
Croutons

Directions

In a small bowl, combine mayonnaise, ketchup, onion, salt and pepper; mix well. Cover and refrigerate. Just before serving, toss lettuce, tomatoes, eggs, bacon and turkey in a large bowl. Add croutons if desired. Serve with dressing.

PBM Sandwich

Ingredients

2 tablespoons peanut butter
2 slices bread
2 1/2 tablespoons marshmallow
cream (such as Marshmallow
FluffB®)

Directions

Spread the peanut butter onto one slice of bread. Spread the marshmallow creme onto the other slice. Place the bread topping-side-up onto a microwave-safe plate. Cook in the microwave on High for 30 seconds. Place the two halves together and serve.

Mushroom Artichoke Sandwich

Ingredients

1 (12 inch) French baguette
1 tablespoon olive oil
12 ounces fresh mushrooms,
sliced
1 (14 ounce) can quartered
artichoke hearts in water, drained
2 tablespoons grated Parmesan
cheese
2 teaspoons garlic and onion
seasoning
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Slice the baguette in half lengthwise, split open, and toast in the preheated oven until lightly browned, 7 to 9 minutes.

Heat the olive oil in a skillet over medium heat, and cook and stir the mushrooms and artichoke hearts until the mushrooms have given up their liquid and have started to brown, about 10 minutes. Stir in the Parmesan cheese, garlic and onion seasoning, and salt and pepper, and cook and stir until the mixture has thickened, about 5 more minutes.

Fill the toasted bread with the mushroom filling, close the sandwich, cut in two, and serve.

Summer Sandwich

Ingredients

1 (1 pound) loaf ciabatta bread
3/4 cup pesto
8 ounces fontina cheese, sliced
2 ripe tomatoes, sliced
4 leaves butter lettuce

Directions

Preheat broiler.

Slice ciabatta bread in half lengthwise. Spread pesto on the cut side of each half. Top bottom half with slices of fontina cheese, and then place slices of tomato on top of cheese. Broil until cheese melts, and remove from broiler.

Place lettuce over tomatoes, and then position top half of bread on top of everything. Slice into 8 or 10 small sandwiches, and serve.

BBQ Pork for Sandwiches

Ingredients

1 (14 ounce) can beef broth
3 pounds boneless pork ribs
1 (18 ounce) bottle barbeque sauce

Directions

Pour can of beef broth into slow cooker, and add boneless pork ribs. Cook on High heat for 4 hours, or until meat shreds easily. Remove meat, and shred with two forks. It will seem that it's not working right away, but it will.

Preheat oven to 350 degrees F (175 degrees C). Transfer the shredded pork to a Dutch oven or iron skillet, and stir in barbeque sauce.

Bake in the preheated oven for 30 minutes, or until heated through.

Turkey Sandwich with Spicy Avocado Spread

Ingredients

2 fully ripened Avocados from Mexico, halved, pitted and peeled
1 1/2 tablespoons lime juice
1/2 teaspoon salt
1/4 teaspoon chipotle hot sauce, or more to taste
8 slices whole grain bread, toasted
8 ounces sliced cooked turkey
1 large ripe tomato, sliced
1 cup alfalfa sprouts

Directions

In large bowl, mash together Avocados, lime juice, salt and chipotle sauce. Spread Avocado mixture on each bread slice.

Top four of the bread slices with turkey, tomato and sprouts, dividing equally; cover with remaining bread slices. Garnish with sliced Avocado, if desired.

Fruit Preserve Sandwich Cookies

Ingredients

1 cup all-purpose flour
1/4 cup butter
1 egg
2 tablespoons ground almonds
1/4 cup white sugar
1 cup any flavor fruit jam
1/3 cup confectioners' sugar for decoration

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease cookie sheets.

Sift the flour into a bowl and cut in the butter or margarine. Mix in the sugar and almonds. Using a fork, mix in the egg until dough becomes stiff.

Knead dough on a lightly floured surface until smooth. Roll out dough into a thin layer and cut into rounds, 2 inches wide. Re-roll trimmings and cut until you have 20 rounds. Place rounds on cookie sheets.

Bake for 12 minutes in the preheated oven, or until light brown. Let cool on the sheet for about 3 minutes, then transfer to wire racks.

When biscuits are completely cold, spread half of the rounds with a thin layer of preserves and sandwich together. Dust with confectioners' sugar.

Scrambled Egg and Pepperoni Submarine

Ingredients

1 submarine sandwich roll, split
1 slice American cheese
2 tablespoons butter or margarine, softened
3 egg, beaten
1 pinch salt
1 clove garlic, minced
12 slices pepperoni sausage

Directions

Heat a large skillet over medium heat. Spread 1 tablespoon of the butter or margarine onto the cut sides of the submarine sandwich roll. Place the roll buttered surfaces down into the heated skillet. Cook until lightly toasted. Remove the roll from the skillet, and place the cheese onto one of the toasted surfaces. Set aside.

Melt the remaining butter in the hot skillet. Add garlic and pepperoni; cook and stir until soft. Stir in the beaten eggs; cook and stir with the pepperoni until firm and scrambled. Spread the egg mixture over the cheese on the roll, and top with the other half of the roll to serve.

Tofu Sandwich Spread

Ingredients

1 pound firm tofu
1 stalk celery, chopped
1 green onion, chopped
1/2 cup mayonnaise
2 tablespoons soy sauce
1 tablespoon lemon juice

Directions

Drain the block of tofu, and freeze overnight. Thaw, and cut into quarters. Squeeze out any moisture by hand, then wrap in paper towels, and squeeze again. Crumble into a medium bowl.

Add celery and green onion to the tofu. Stir in mayonnaise, soy sauce and lemon juice until well blended.

Crunchy Tuna Sandwiches

Ingredients

1 (8 ounce) can sliced water chestnuts, drained and chopped
1 (6 ounce) can tuna, drained and flaked
1/3 cup mayonnaise
1 tablespoon minced fresh parsley
1 teaspoon soy sauce
1/4 teaspoon salt
1/8 teaspoon ground ginger
2 sandwich rolls, split
Lettuce Leaves

Directions

In a bowl, combine the first seven ingredients; mix well. Cover and refrigerator for 1 hour. Just before serving, spoon onto rolls and top with a lettuce leaf.

Barbecued Turkey Sandwiches

Ingredients

1/4 cup chopped onion
1 tablespoon butter or stick margarine
3 cups shredded cooked turkey
1/2 cup water
1/2 cup ketchup
1/4 cup red wine vinegar or cider vinegar
1 tablespoon sugar
2 teaspoons Worcestershire sauce
1 teaspoon prepared mustard
1 teaspoon paprika
6 Kaiser rolls, split

Directions

In a large nonstick skillet, saute onion in butter until tender. Add the turkey, water, ketchup, vinegar, sugar, Worcestershire sauce, mustard and paprika. Bring to a boil. Reduce heat; simmer, uncovered, for 15 minutes or until sauce is thickened. Serve on rolls.

Warm Goat Cheese Sandwiches

Ingredients

1 (5 ounce) goat cheese, softened
1/2 cup basil pesto
3/4 cup sun-dried tomatoes,
softened and chopped
2 pita breads, cut in half

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Open the pita bread halves up into pockets. Spread goat cheese onto one side of the inside of each pita pocket. Spread a layer of pesto over the goat cheese. Sprinkle with sun-dried tomatoes. Place pita halves onto a baking sheet.

Bake for 3 to 5 minutes in the preheated oven, just until the filling is warm, and the bread is lightly toasted.

Ultimate Chicken Sandwiches

Ingredients

6 (4 ounce) skinless, boneless chicken breast halves
1 cup 1% buttermilk
1/2 cup reduced-fat biscuit/baking mix
1/2 cup cornmeal
1 1/2 teaspoons paprika
3/4 teaspoon salt
3/4 teaspoon poultry seasoning
1/2 teaspoon garlic powder
1/2 teaspoon pepper
1/4 teaspoon cayenne pepper
6 onion or Kaiser rolls, split
6 lettuce leaves
12 slices tomato

Directions

Pound chicken to 1/2-in. thickness. Pour buttermilk into a large resealable plastic bag; add chicken. Seal bag and turn to coat; refrigerate for 8 hours or overnight.

In a shall bowl, combine the biscuit mix, cornmeal, paprika, salt, poultry seasoning, garlic powder, pepper and cayenne. Remove chicken one piece at a time, allowing excess buttermilk to drain off. Discard buttermilk. Coat chicken with cornmeal mixture; place in a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray.

Bake, uncovered, at 400 degrees F for 12 minutes. Turn chicken. Bake 8-12 minutes longer or until juices run clear and coating is lightly browned. Serve on rolls with lettuce and tomato.

Fruit n' Nut Sandwich

Ingredients

1 (8 ounce) package Neufchatel cheese, softened
1/4 cup crushed pineapple
4 tablespoons sliced almonds
8 slices whole-grain bread

Directions

In a small bowl, mix together softened Neufchatel cheese and crushed pineapple.

Spread 1/4 of the pineapple and cheese mixture on a slice of bread. Top with a tablespoon of almonds, and cover with another slice of bread to make a sandwich. repeat with remaining ingredients.

The Big Sandwich

Ingredients

1 (1 pound) loaf French bread
2 tablespoons prepared horseradish
1/2 pound thinly sliced roast beef
2 tablespoons prepared mustard
1/2 pound thinly sliced cooked ham
5 slices Swiss cheese
2 tablespoons mayonnaise
1/2 pound thinly sliced cooked turkey
5 slices processed American cheese
1 small onion, thinly sliced
1 tomato, thinly sliced
1/4 cup butter, melted (optional)

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Slice the loaf of French bread HORIZONTALLY into 5 equal layers. Spread bottom layer with horseradish, top with roast beef. Place the next slice of bread over beef, spread with mustard and top with ham and Swiss cheese. Add next slice of bread, spread with mayonnaise and top with turkey and cheese. Add the next slice of bread, spread with more mayonnaise top with tomato and onion. Cover with top. Brush melted butter over top and sides of loaf (if desired). Place on a baking sheet, loosely tent with heavy duty foil.

Bake for 15 to 20 minutes in the preheated oven, or until cheese is melted and sandwich is heated through. Carefully slice into 6 slices and serve.

Grilled Pizza Sandwiches

Ingredients

1/3 cup pizza sauce
8 slices Italian bread (1/2-inch thick)
4 slices salami
4 slices mozzarella cheese
1 small green pepper, thinly sliced
1/4 cup butter or margarine, melted

Directions

Spread about 2 teaspoons pizza sauce on one side of each slice of bread. Top four slices with the salami, cheese and green pepper. Top with remaining bread; brush the outsides of bread with butter.

Grill sandwiches on a hot griddle or in a skillet over medium heat until both sides are golden brown and cheese is melted.

Grilled Maple Turkey Sandwich

Ingredients

3 strips bacon
4 ounces sliced deli-style maple turkey
2 tablespoons butter, softened
2 slices raisin black bread
4 slices Swiss cheese
2 tablespoons honey mustard

Directions

Place bacon into a skillet over medium heat, and cook until crisp. Remove, and drain on paper towels. Drain bacon grease from skillet. Add maple turkey to the skillet, and cook briefly, just long enough to heat through.

Butter both sides of the bread. Layer one slice with two slices of the Swiss cheese, then layer with the maple turkey, and the bacon. Drizzle with honey mustard, and top with remaining two slices of Swiss cheese. Top with remaining bread slice, and cut sandwich in half. Return sandwich halves to the skillet, and cook over medium heat, turning once, until cheese begins to melt, 4 to 5 minutes.

Grilled Chicken Cordon Bleu Sandwiches

Ingredients

2 slices whole wheat bread
2 tablespoons butter, softened
1 tablespoon sour cream
2 slices Swiss cheese
1 thick slice deli cooked chicken breast meat
1 slice deli ham

Directions

Spread butter or margarine on the outsides of the bread slices. Spread sour cream on the insides of the bread slices. Then layer sandwich as follows: Bread slice, cheese slice, chicken, ham, 2nd cheese slice, 2nd bread slice.

In a small skillet over medium heat, grill sandwich until meat is heated through and cheese has melted.

Avocado Ham Sandwiches

Ingredients

1 medium ripe avocado, peeled and mashed
2 tablespoons mayonnaise
1 dash cayenne pepper
12 slices whole wheat or sourdough bread
6 slices fully cooked ham
6 slices Swiss cheese
6 tablespoons cream cheese, softened

Directions

In a small bowl, combine the first three ingredients; spread on six slices of bread. Top with ham and Swiss. Spread cream cheese on remaining bread; place over Swiss cheese.

Italian Cucumber Sandwiches

Ingredients

1 cup mayonnaise
1 (.7 ounce) package dry Italian-style salad dressing mix
1 (1 pound) loaf cocktail rye bread
1 cucumber, peeled and thinly sliced

Directions

In a medium bowl, thoroughly mix mayonnaise and dry Italian-style salad dressing mix.

Arrange the cocktail rye bread slices in a single layer on a serving platter.

Place mayonnaise mixture in a pastry bag and squeeze an approximately 1 inch dollop of the mixture onto each cocktail rye bread slice.

Top each cocktail rye bread slice with a cucumber slice.