

Betty's Country Ham/Chicken/Cheese Hoagie Recipe



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In this video, Betty demonstrates how to make one of her favorite sandwich combinations--her Country Ham/Chicken/Cheese Hoagie. Hearty and flavorful, it is a great lunch treat!

Ingredients (for 1 sandwich):

- 1 hoagie bun (You may use any appropriate bun--French or Italian bread, split down the middle, etc.)
- 1 tablespoon sandwich spread (You may use mayonnaise.)
- 4 oz. thin-sliced country ham (You may substitute thin-sliced deli ham.)
- 4 oz. thin-sliced oven roasted chicken (I get this from the deli and get it shaved.)
- 1 slice colby-jack cheese (You may substitute something like Cheddar.)
- 1 slice American cheese (You may substitute something like Swiss.)
- 2 thin slices fresh tomato, washed and sliced
- 1 or 2 leaves fresh lettuce, washed and dried with paper towel

Toast the cut sides of the hoagie bun in the oven for a minute or so under the broiler. This will prevent the filling from permeating the bun. On the bottom half, assemble your hoagie in the following order: 1 tablespoon sandwich spread, 4 oz. thin-sliced country ham, 4 oz. shaved roast chicken, 1 slice colby-jack cheese, 1 slice American cheese, 2 thin slices fresh tomato, 1 or 2 leaves of fresh lettuce. Place the other half of the hoagie bun on top, and slice the sandwich diagonally. Serve with a few fresh, colorful vegetables and a couple a sweet pickle slices. Betty's Chocolate Banana Milkshake makes a nice complement to this lunch!