

Betty's Great Dagwood-Style Sandwich Recipe



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In this video, Betty makes her incredibly tasty Dagwood-style sandwich. It is a blend of contrasts-soft but crispy, sweet but salty, mild but tangy, plus *very* filling! This is one of my best ideas; I hope you like it!

Ingredients:

2 slices hearty white bread (You may use whole wheat, rye, etc.)
enough butter to spread both sides of the 2 slices of bread
approximately 2 tablespoons sandwich spread (or to taste)
approximately 2 tablespoons cranberry sauce (or to taste)
honey ham from the deli (a few slices, shaved)
oven roast turkey from the deli (a few slices, shaved)
1 slice Swiss cheese
1 slice sharp cheddar cheese
2 slices hot, crisp bacon

Spread one side of each of the 2 slices of bread with butter and toast the buttered side in a skillet on the stove. Remove the 2 slices of bread to an area for preparing your sandwich, toasted side up. On one of the slices of bread, spread with sandwich spread to taste (on the toasted side). On the other slice of bread, spread with cranberry sauce to taste (on the toasted side). Now, arrange a few slices of the saved turkey on top of the sandwich spread and a few slices of the shaved ham on top of the cranberry sauce. Place 1 slice of Swiss cheese on top of the turkey, and 1 slice of sharp cheddar cheese on top of the ham. Break the 2 slices of crisp bacon into halves, and place two halves on top of the Swiss cheese and two halves on top of the cheddar cheese. Carefully place one of the two half-sandwiches that you have built on top of the other, so that you have un-buttered bread on the top and the bottom. Now, using soft butter, spread the top of the sandwich lightly with butter. Place this back into your skillet, buttered side down. Now, butter the top side. Heat this sandwich slowly, so that the bread will toast and the heat will melt the cheese and blend all of the other flavors together. Heat slowly, so that you do not burn the sandwich. It will probably take 5 or more minutes on each side to get the perfect shade of toastiness and to blend the flavors. It is worth taking the time to get it right!

I was inspired to try this particular combination of ingredients for a sandwich a couple of days ago. My husband and I taste-tested it, and we think it's fabulous!!! If you like it, give me a good name for it!