

# Betty's Join the Club! Sandwich Recipe



Uploaded on 4 Aug 2009

In this video, Betty demonstrates how to make her Join the Club! Sandwich. It is a club sandwich with a zesty dressing that can be served as a hearty sandwich or in dainty triangles. Great for any mix of guests!

## Ingredients:

- ½ cup sour cream
- 1 ½ tablespoons prepared (creamy) horseradish
- 1 teaspoon honey mustard
- 1/8 teaspoon garlic salt
- dash of ground black pepper
- 8 slices of whole wheat or whole grain bread (for 4 sandwiches)
- ½ pound very thinly sliced honey ham (from the deli)
- 8 sandwich slices of Swiss cheese
- 8 lettuce leaves, washed and dried with paper towel
- ½ pound very thinly sliced oven roasted turkey (from the deli)
- 8 tomato large slices (or 16 smaller tomato slices)
- 8 slices cooked, crisp bacon
- 16 pimiento-stuffed green olives
- 16 toothpicks

Combine ½ cup sour cream, 1 ½ tablespoons prepared horseradish, 1 teaspoon honey mustard, 1/8 teaspoon garlic salt, and a dash of black pepper. Mix thoroughly, and set aside. To prepare 1 sandwich, toast 2 slices of whole wheat bread, and build your sandwich on one slice (to be topped with the other slice). Place 2 thin slices of ham (folded over, if necessary) on a slice of toasted bread. Spread with the 1 teaspoon of the sour cream mixture. Next, add 1 slice of Swiss cheese, followed by 2 thin slices of turkey. Spread the top of the turkey with 1 teaspoon of the sour cream mixture. Now, place a leaf or two of lettuce, followed by 1 or 2 tomato slices. On top of this, place a slice of crisp bacon that has been divided into 2 equal parts. Repeat all layers: the ham, dressing, cheese, turkey, dressing, lettuce, tomato, and bacon. Place the other toasted slice of bread on top, and press down to settle the sandwich. The sandwich may be served just like this (for a hearty sandwich), or you may slice it diagonally in both directions, forming 4 triangles. Skewer a pimiento-stuffed olive onto each of 4 toothpicks, and secure each triangle with a pick. This makes a delicate sandwich for brunch or an elegant lunch. Serve with vegetable chips or crisp vegetables—a wonderful meal!!!