

Betty's Super Submarine Sandwich Recipe



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In this video, Betty demonstrates how to make her Super Submarine Sandwich. It is super-sized and super-good!

Ingredients:

1 loaf Italian bread (I got mine from the deli section of my supermarket. I used sun-dried tomato bread.)

8 oz. cream cheese, softened

2 cups shredded sharp cheddar cheese

8 sweet pickle slices (I used sweet pickle "stackers.")

1/4 pound roast turkey (shaved)

1/4 pound honey ham (shaved)

1/4 pound roast beef (shaved)

3 slices sharp cheddar cheese

3 slices provolone cheese

Slice the Italian bread horizontally into two equal portions. Hollow out a good portion of the bread from the cut sides. (I save the removed bread for later use in other recipes.) Now, mix together 8 oz. cream cheese and 2 cups shredded sharp Cheddar cheese. Spread half of the mixture in one hollowed-out bread half, and the other half of the mixture in the other hollowed-out bread half. Place 4 large sweet pickle slices on top of each of the cheese spread bread halves. Now, on one of the bread halves (the one that will be the bottom), layer the following: 1/4 pound shaved roast turkey, 3 slices provolone cheese, 1/4 pound shaved honey ham, 3 slices Cheddar cheese, and 1/4 pound roast beef. Close up the super submarine sandwich, by placing the top half (which is spread with cheese mixture and topped with pickles) on top of the bottom layered half, completing the look of the loaf of bread. Slice serving pieces of this super submarine by slicing downward or diagonally, and place on a serving plate. This is a great sandwich for you to make for the whole family. You can vary the amounts and types of meats and cheeses--customize it to your own needs! Enjoy!!!