



Turkey, Ham & Cheddar Grinder

Just by reading the menu, you can taste the delectable flavors of this sandwich; even before the first bite is eaten. This hot sub is composed of sliced, oven-roasted turkey, ham, **Merkts® Sharp Cheddar Cheese**, shredded lettuce & tomato—drizzled with red wine vinaigrette, & topped with pickles.

INGREDIENTS:

- 6 C Merkts® Sharp Cheddar, room temperature
- 48 each roll, sub/hoagie, 6"
- 3 C mayonnaise
- 6 pounds turkey, oven-roasted, deli sliced
- 6 pounds ham, deli sliced
- 12 C lettuce, iceberg, shredded
- 3 C tomato, roma, small dice
- 1 C red wine vinaigrette, prepared
- 144 each pickles, Kosher, rounds

METHOD:

1. **For 1 order:** Open and lay a sub roll flat. Evenly spread the top ½ of the sub with 2 Tbsp Merkts® Sharp Cheddar and evenly spread the bottom ½ of the sub with 1 Tbsp mayonnaise. Lay 2 oz. of turkey on the bottom ½ of the mayonnaise spread sub, then lay 2 oz. of ham on top the turkey. Place the open-faced sub in a 400° F oven for approximately 3-5 minutes, to heat the meat, melt the cheese & lightly toast the sub. Remove the sub from the oven and evenly top the meat with ¼ C lettuce, 1 Tbsp tomato, 1 tsp drizzle of red wine vinaigrette and 3 pickle rounds. Fold the top ½ of the sub over the fillings and close the sub. Slice the sub in half or leave whole.
2. Repeat for remaining orders as needed.

PORTIONS: 48

SERVING SIZE: 1 sandwich