

**COOKBOOK RECIPE SHEET**

Recipe # 00029

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**OUTLET:** \_\_\_\_\_

**YIELD:** 1 Sandwich

**PORTION SIZE:** 9 WT OZ

**RECIPE TITLE:** Club Sandwich

**YOUR NAME:** Robert Phillips

**UNITS USED:** 1

**DATE:** 2/14/2012

**RECIPE INGREDIENTS:** List your ingredients in order of use.

		<u>Amounts</u>		<u>Amounts</u>
1	Thin Sliced Cold Grilled Chix	4 WT OZ	11	
2	Sliced Hard Boiled Egg	1 Each	12	
3	Green Leaf Lettuce	1 Each	13	
4	Mayonaise	1 VOL OZ	14	
5	Sliced 5x6 Tomato	3 Each	15	
6	Sliced Avocado	1.5 WT OZ	16	
7	Side Blend Recipe	3 Slice	17	
8	Toothpic Frill large	4	18	
9	Crispy Bacon Recipe	4 Slices	19	
10			20	

**RECIPE DIRECTIONS:**

Chicken Breast once through the Breast to thin out thickness. Assembling Sandwich. Top one Bread with lettuce then tomato, Half Bacon, Chicken Breast Half. Second Bread top with Sliced hard Boiled Egg, Bacon & Chicken Half. Stack Avocado piece on Tomato side. place on last Bread mayo side down. Apply four large toothpic to flatside of Sandwich. Cut Corner to corner. Match up 2 quarters of the sandwich stick them into each other. Place inner corner up And same with the next on Criss Cross over each other. apply Side Blend Recipe choice and serve on a warm plate

**SHELF LIFE:** 15 Minutes

**HACCP :** Follow all HACCP Standards on temperatures

**CHEF TIPS :** Cook to Order always

**CHEF APPROVED:** Robert W. Phillips