

# Better Best

A quintet of show-off open-face sandwich ideas top this "big is better," best sandwich ever! Happily—each recipe/idea makes a complete big sandwich in itself and creates a spectacular display for hot weather entertaining.

The sandwiches are vivid with an array of fresh summer vegetables, colorful fruit, and a variety of meat and poultry. Each is rich tasting and satisfying made with new Velveeta extra thick slices pasteurized process cheese spread. Up to 60% thicker, big and new extra thick slices are a blend of cheddar and Swiss natural cheeses...milk and other wholesome ingredients. They melt smoothly and easily and—individually wrapped for convenience—make quick work of sandwich preparation.

Because most sandwiches are best assembled and served immediately, last minute preparation for a family meal or for casual entertaining is easier with ready-to-use extra thick slices and a big hero style sandwich. Shown here on a loaf of crusty Italian bread, the sandwich toppings can also be served on any type bread or rolls.

## TEMPTIN' TURKEY SANDWICH

Ruby red sliced cranberry sauce and extra thick slices alternate with sliced turkey on a bed of lettuce sprinkled with chopped walnuts... served on bread with salad dressing.

- 1 15x4-inch Italian bread loaf, cut in half lengthwise
- salad dressing
- 1/4 cup chopped walnuts
- Leaf lettuce
- 8 cooked turkey slices
- 1 16-oz. can jellied cranberry sauce, cut into 1/2-inch slices
- 8 extra thick slices pasteurized process cheese spread

Spread both loaf halves with salad dressing; cover with walnuts, lettuce and turkey. Top with alternating slices of cranberry sauce and process cheese spread.

8 servings

## FAVORITE CHICKEN SALAD LOAF

Sweet and seedless green grapes, chopped walnuts and sliced, crisp green onions add flair to chicken salad made with real mayonnaise. Salad is layered between a fill of dark green leafy lettuce and cheesy extra thick slices.

- 2 cups chopped cooked chicken
- 2/3 cup real mayonnaise
- 1/2 cup green onion slices
- 1/2 cup chopped walnuts
- 1 cup grape halves
- 1 15x4-inch Italian bread loaf, cut in half lengthwise
- Leaf lettuce
- 8 extra thick slices pasteurized process cheese spread

Combine chicken, mayonnaise, onions and walnuts; mix lightly. Stir in grapes. Top both loaf halves with lettuce, process cheese spread and chicken mixture.

8 servings

More than \$4,000 in cash prizes will be awarded to nine winners in the all new 1985 Velveeta extra thick slices national sandwich contest. Three recipe categories include: Breakfast/Brunch, Hot and Hearty and Brown Bag. Contest deadline date is September 28, 1985. For official rules write to: Velveeta extra thick slices national sandwich contest, P.O. Box 3556, Littleton, CO 80161-3556.

The Sandwich Board includes, from top to bottom:

- Temptin' Turkey Sandwich
- Favorite Chicken Salad Loaf
- Cheesy Garden Sandwich
- Quick 'N' Fruity Ham Sandwich
- Surprising Salami Sandwich



## CHEESY GARDEN SANDWICH

Crisp cooked bacon and extra thick slices top juicy garden fresh tomato slices, porky alfalfa sprouts and avocado slices served on bread spread with mayonnaise.

- 1 15x4-inch Italian bread loaf, cut in half lengthwise
- real mayonnaise
- 2 cups alfalfa sprouts
- Tomato slices
- 1 avocado, peeled, sliced
- 8 extra thick slices pasteurized process cheese spread
- 8 crisply cooked bacon slices

Spread both loaf halves with mayonnaise; top with remaining ingredients.

8 servings

## QUICK 'N' FRUITY HAM SANDWICH

Sliced ham, apple rings and extra thick slices top bread spread with peanut butter and sprinkled with raisins.

- 1 15x4-inch Italian bread loaf, cut in half lengthwise
- 1 cup peanut butter
- 1/2 cup raisins
- Leaf lettuce
- 12 boiled ham slices
- 8 extra thick slices pasteurized process cheese spread
- 8 apple rings

Spread both loaf halves with peanut butter; top with remaining ingredients.

8 servings

## SURPRISING SALAMI SANDWICH

Sliced salami, crisp cucumbers and extra thick slices top a cream cheesy spread made with chopped red pepper and onion.

- 1 8-oz. container soft cream cheese
- 1/2 cup chopped red pepper
- 1/4 cup chopped onion
- 1 15x4-inch Italian bread loaf, cut in half lengthwise
- 12 salami slices
- 1 cup cucumber slices
- 8 extra thick slices pasteurized process cheese spread

Combine cream cheese, peppers and onions; mixing until well blended. Spread both loaf halves with cream cheese mixture; top with remaining ingredients.

8 servings

