

ITALIAN STYLE SUBMARINE

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
537 cal	26 g	33 g	33 g	87 mg	1588 mg	491 mg

Ingredient

	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
ROLL,FRENCH	8-3/8 lbs	100 each	
HAM,COOKED,1 OZ SLICE	5-1/3 lbs	100 sl	
TURKEY,BNLS,WHITE AND DARK MEAT	6 lbs		
SALAMI,SLICED	6-1/4 lbs	100 sl	
CHEESE,PROVOLONE	12-1/2 lbs	200 sl	
TOMATOES,FRESH,SLICED	11-1/8 lbs	1 gal 3 qts	11-1/3 lbs
LETTUCE,ICEBERG,FRESH,SHREDDED	3 lbs	1 gal 2-1/4 qts	3-1/4 lbs
OIL,OLIVE	1-3/8 lbs	3 cup	
VINEGAR,DISTILLED	8-1/3 oz	1 cup	
OREGANO,CRUSHED	1-5/8 oz	1/2 cup 2 tbsp	
ONIONS,FRESH,SLICED	2 lbs	1 qts 3-7/8 cup	2-1/4 lbs

Method

- 1 Cut rolls in half lengthwise; spread each half with salad dressing.
- 2 On bottom half of each roll, arrange 3 slices meat, 2 slices cheese and 2 slices tomato.
- 3 Sprinkle shredded lettuce on top. Mix oil and vinegar. Sprinkle over lettuce. If desired, add crushed oregano and thinly sliced onions.
- 4 Cover with top half of roll. CCP: Hold for service at 41 F. or lower.