

MONTE CARLO SANDWICH (OPEN-FACED TURKEY AND HAM)

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
511 cal	27 g	20 g	36 g	131 mg	1543 mg	48 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
THOUSAND ISLAND DRESSING		1 gal 2 qts	
OVEN FRIED BACON	1-1/2 kg	200 unit	
HAM,COOKED,BONELESS	6-1/4 lbs		
TURKEY,BNLS,WHITE AND DARK MEAT	6-1/4 lbs		
BREAD,PUMPERNICKEL	5-3/4 lbs	100 sl	
LETTUCE,ICEBERG,FRESH	4 lbs		4-1/3 lbs
TOMATOES,FRESH,SLICED	11-1/8 lbs	1 gal 3 qts	11-1/3 lbs
EGG,HARD COOKED,SLICED	2-2/3 lbs	24 Eggs	

Method

- 1 Prepare bacon according to Recipe No. L 002 00 or L 002 02.
- 2 Slice ham and turkey into thin slices, about 16 slices per pound.
- 3 Place lettuce leaf, 2 slices tomato, 1 slice ham, 1 slice turkey, 2 egg slices, and 2 strips bacon on 1 slice bread.
- 4 CCP: Hold for service at 41 F. or lower.
- 5 Just before serving, pour about 1/4 cup Thousand Island Dressing on top.