

Baked Three-Cheese and Ham Sandwich

Ingredients

Yield: 24 servings

Reorder No.	Description	Amount
605850	Brickman's® Sliced Muenster Cheese	48 ct.
796549	Sliced Ciabatta Bread, thawed	48 ct.
820081	Brickman's Sliced Bavarian-Smoked Ham	4 ½ lbs.
605820	Brickman's Sliced Havarti Cheese	48 ct.
299405	GFS® Unsalted Butter	1 ½ lbs.
460095	Primo Gusto® Fancy Shredded Parmesan Cheese	1 ½ lbs.
431541	Bistro Sauce	¾ qt.
156191	GFS Hamburger Dill Pickle Chips	168 ct.

Preparation Instructions

Wash hands. Place 2 slices of Muenster cheese on the bottom half of the ciabatta bread. Top with 3 oz. of Bavarian ham, 2 slices of Havarti cheese and the top half of the ciabatta bread. Spread 1 Tbsp. of butter on one side of the sandwich and sprinkle with ½ oz. of Parmesan cheese. Press the cheese into the bread with a metal spatula. Turn sandwich over and repeat the process for the other side of the bread. Place between layers of parchment paper in a covered storage

container, label, date and refrigerate until needed, for up to 3 days.

CCP: Refrigerate at 41°F, or below.

To prepare à la carte:

Lightly coat a heated sauté pan with pan-coating spray. Add the sandwich and sauté over medium heat on both sides until golden brown. Bake in a 350°F oven until sandwich is heated through.

CCP: Final internal cooking temperature must reach a minimum of 135°F, held for a minimum of 15 seconds. Slice the sandwich on a bias and serve with bistro sauce and 7 dill-pickle chips.

Costs:

Selling Price	\$10.00	Cost per Portion	\$3.53
Profit	\$6.47	Food Cost	35%

Dinnerware: Oneida Sant' Andrea Off-Center Plate, 10 ¼"

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Smoky Bavarian Ham, Muenster, Havarti and Parmesan cheeses are encased in ciabatta bread that's sautéed and baked, then served with tangy bistro sauce and dill-pickle chips.

