Sandwich

Sandwich for a Crowd Recipe | Taste of Home

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use the correct quantities. I like to add a layer of salami, a 1/4 lb or so.

2 loaves (1 pound each) unsliced Italian bread
1 package cream cheese (8 ounces) softened
1 cup shredded cheddar cheese (4 ounces)
3/4 cup sliced green onions
1/4 cup mayonnaise
1 tablespoon Worcestershire sauce
1 pound thinly sliced fully cooked ham
1 pound thinly sliced roast beef
12 thin slices dill pickle (12 to 14)

Per Serving (excluding unknown items): 153 Calories; 14g Fat (78.9% calories from fat); 4g Protein; 4g Carbohydrate; 1g Dietary Fiber; 33mg Cholesterol; 988mg Sodium. Exchanges: 1/2 Lean Meat; 1/2 Vegetable; 2 Fat; 0 Other Carbohydrates.

Servings: 12
Preparation Time: 45 minutes
Start to Finish Time: 45 minutes
Cook Time:

1 pound thinly sliced fully cooked ham

1 pound thinly sliced roast beef

12 to 14 thin slices dill pickle

Directions

1. Cut the bread in half lengthwise. Hollow out top and bottom of loaves, leaving a 1/2-in. shell (discard removed bread or save for another use).

2. In a large bowl, combine cheeses, onions, mayonnaise and Worcestershire sauce; spread over cut sides of bread. Layer with ham and roast beef on bottom and top halves; place pickles on bottom halves. Gently press halves together.

3. Wrap in plastic wrap and refrigerate for at least 2 hours. Cut into 1-1/2-in. slices.

Yield: 10 min. + chillingYIELD:12-1