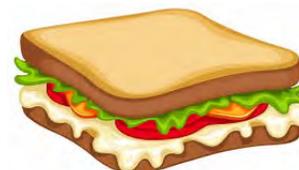




Because it's just too HOT to cook anything else!



Avocado Egg Salad



- 8 hard-boiled eggs, peeled
- 2 avocados, peeled, pitted, cubed
- ½ cup minced red onion
- ½ cup mayo
- 2 tablespoons yellow mustard
- 3 tablespoons sweet pickle relish
- ½ lime, juiced
- ¼ teaspoon paprika
- salt & pepper

Instructions

- In a bowl, add eggs and mash with a fork.
- Add the cubed avocados, minced onion, mayo, relish, mustard, lime juice, and paprika to the bowl.
- Gently mix the ingredients together until blended.
- Season with salt & pepper.
- Makes 6 sandwiches. Enjoy!
- Notes:** Store in an air-tight container and eat within a few days.

<http://sugarspiceandfamilylife.com/2014/04/avocado-egg-salad.html>



Watches the food network once

"I made a pureed nut spread w/ a grape relish reduction paired w/ brioche bun"



Copycat Applebee's Clubhouse Grille Sandwich

- 2 slices Texas Toast or thick sliced Bread
- 1 tbsp. softened Butter
- 2 tsp. Mayonnaise
- 1 slice Cheddar Cheese
- 1 slice Jack Cheese
- 3 slices Deli Sliced Ham
- 3 slices Deli Sliced Turkey Breast
- 2 slices crispy Thick Applewood Bacon
- 2 thin slices Tomato
- 2 tsp. Honey Barbecue Sauce
- Shredded Lettuce



Instructions

- Butter 1 side of each slice of bread and place butter sides down in skillet.
- Cook until golden brown.
- Move to plate.
- Stack ham slices, then turkey slices, then cheese slices in skillet over low until cheese melts.
- Place one piece of bread toasted side down.
- Spread barbecue sauce on other side.
- Transfer meat and cheeses from skillet on top of barbecue sauce.
- Add bacon slices on top.
- Top with tomato slices and shredded lettuce.
- Take other slice of toast and spread mayonnaise on unbuttered side and place mayonnaise toward lettuce on top.
- Slice diagonally and serve.

<http://cincyshopper.com/copycat-applebees-clubhouse-grille-sandwich-recipe/>

Pepperoni Pizza Grilled



Cheese

- 8 tbsp. Spaghetti Sauce
- 1 box Garlic Texas Toast (8 slices)
- 6 oz. Pepperoni Slices
- 8 oz. Mozzarella Cheese Slices

Instructions

- Preheat oven 425°.
 - Place garlic toast on baking sheet.
 - Bake for 7 min. or until toast is slightly toasted around edges.
 - Spread 4 slices with 1 tbsp. of sauce on each.
 - Top each 6 slices of pepperoni.
 - Top each with 1 slice of cheese.
 - Then another layer of pepperoni and cheese to each.
 - Spread 1 tbsp. of sauce on remaining toast slices and place on top of sandwich.
 - Heat a skillet or griddle over medium heat and drizzle lightly with olive oil.
 - Heat each sandwich until cheese is melted and contents are hot.
- <http://cincyshopper.com/pepperoni-pizza-grilled-cheese-aldi-meal/>



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Turkey-Brie Sandwich w/Peaches & Arugula

- 1 ciabatta roll
- 3-4 turkey slices (I used Applegate)
- 2 whole (round) peach slices
- 4 slices of brie cheese
- ¾ c. arugula
- For the mayo:
 - ¼ c. mayo
 - 1 Tbsp. Sriracha sauce
 - ¼ tsp. chili powder

Instructions

1. Slice ciabatta roll; top with turkey slices, peach slices, and brie cheese.
2. Bake open face in 375 degree oven 10 minutes or until cheese is melted.
3. Top with arugula and spicy mayo.

<http://www.lemontreedwelling.com/2014/07/turkey-brie-sandwich-wpeaches-arugula.html>

you can't be
sad when
holding a
sandwich

Grilled Chicken Melt with Sun-Dried Tomato Spread and Pesto

- 6 boneless skinless chicken thighs, trimmed of excess fat
- salt and pepper
- 6 ciabatta rolls - halved
- extra virgin olive oil
- 6 tbsp. Sun-Dried Tomato Spread
- 6 tbsp. pesto- Homemade or store bought
- 6 slices fresh mozzarella about 6 oz.



1. Lay out the chicken thighs and sprinkle both sides generously with salt and pepper.
2. Heat grill to medium. When the grill is up to temp, lay out the chicken thighs. Grill the thighs, turning a couple of times, for 10-12 min., or until the internal temperature of the thickest part reaches 165°F. Just before removing the chicken from the grill, lay out one slice of mozzarella over each chicken thigh. While that begins to melt, drizzle olive oil over the cut sides of the ciabatta rolls and lay them directly on the grill. When the cheese is hot all the way through, use a spatula to transfer the thighs and toasted rolls to a platter.
3. Spread 1 tbsp. of the Sun-Dried Tomato spread on the bottom, half of each roll, then 1 tbsp. of pesto on the top half of each roll. Use a spatula to transfer one chicken thigh, melted cheese side up onto each roll's bottom half. Position the top half, pesto side down, on the chicken. If desired, slice sandwich in half on the diagonal. Serve hot, warm, or room temperature.
<https://www.foodiewithfamily.com/grilled-chicken-melt-with-pesto-and-sun-dried-tomato-spread/>

Yankee Doodle Dandy Ice Cream Sandwich



- 8 large snickerdoodle cookies
- 1 pint of salted caramel ice cream
- 1 jar of caramel sauce
- 1 cup toffee bits

Instructions

1. Warm the caramel sauce according to the instruction on the label.
2. Spread evenly onto the flat side of the snickerdoodles.
3. Top each cookie with a 1/2 cup scoop of ice cream, then top with another cookie to make a sandwich.
4. Pour the toffee bits into a shallow bowl. Press and roll the edge of the sandwich in the toffee bits.
5. Serve and enjoy immediately, or store in the freezer. Makes 4.

<http://www.refinery29.com/ice-cream-sandwiches>

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