



TEAM FOUR
FOOD SERVICE



Red Pepper & Applewood Smoked Turkey Club

Yield: 10 servings

Ingredients:

2 pounds Jennie-O® RWOA All Natural Applewood Smoked Turkey Breast, shaved thin, #8401-02

20 slices Jennie-O® Perfect Slice™ Crispy Turkey Bacon, #8707-06

20 slices sourdough bread, buttered on one side

10 slices mild cheddar cheese, sliced

10 slices Swiss cheese, sliced

4 cups green leaf lettuce

2 cups roma tomatoes, sliced

1 cup ranch dressing

2 teaspoons Spanish paprika

3 ounces jarred roasted red peppers, juice drained

Directions:

1. Heat bacon on 350°F flat top.
2. While bacon is cooking, place one slice Swiss cheese on buttered bread slice and one slice of Cheddar cheese on other buttered bread slice.
3. Toast sourdough bread with cheese on warm flat top.
4. Remove from heat and top with leaf lettuce, roma tomatoes, shaved turkey and turkey bacon.
5. In separate bowl combine ranch dressing, Spanish paprika, and roasted red peppers to make a roasted red pepper ranch dressing.
6. Drizzle with roasted red pepper ranch dressing and replace top slice of bread.
7. Cut and secure with picks.

Recipe and photo courtesy of Jennie-O