

## Santa Fe Smoked Turkey Club

## **Ingredients**

2 slices sourdough bread (toasted)

2 slices smoked gouda cheese

1 (3-oz portion) smoked turkey, sliced (thin)

2 slices thick-sliced applewood bacon (cooked)

4 slices avocado (fresh, sliced)

2 each iceburg lettuce leaves

1 slice beefsteak tomato

1 oz. Smoky Honey Chile Mayo Spread Smoky Honey Chile Mayo Spread 1 part Marzetti™ Smoky Honey Chile Sauce 1 part Marzetti® Extra Heavy Mayonnaise salt and black pepper to taste

## **Preparation**

- For the Smoky Honey Chile Mayo Spread:
  Combine all ingredients and mix thoroughly.
- 2. Refrigerate until use.
- 3. Procedure:
  - Begin assembling the clubs by spreading  $\frac{1}{2}$  oz. of the Smoky Honey Chile Mayo on each side of toasted sourdough bread.
- 4. From the bottom slice, layer the cheese, turkey, bacon, avocado, tomato and lettuce and finish with the other piece of toast.
- 5. Slice as desired and serve.

