

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

1. 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 ½ 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.

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The information shown here may vary from the information on product currently in distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.

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