

PUREED CLASSIC CLUB SANDWICH		PORTION SIZE: 1 - 4 x 4 inch piece			
INGREDIENTS	NUMBER OF SERVINGS				
	1	6	12	24	
<u>Bread Layer:</u>					
Bread, (White or Wheat), <u>thin sliced, toasted</u>	3 Slices	18 Slices	36 Slices	72 Slices	
RESOURCE® ThickenUp®	1 ½ tsp	3 Tbsp	⅓ cup	¾ cup	
Mayonnaise	1 Tbsp	⅓ cup	¾ cup	1 ½ cups	
Liquid (Milk or Water)	⅓ cup	2 cups	1 qt	2 qt	
<u>Meat Layer:</u>					
Turkey Breast or Ham	2 Slices (2 oz)	12 Slices (24 oz)	24 Slices (48 oz)	48 Slices (96 oz)	
*Bacon Strips, <u>cooked crisp and ground fine</u>	2 Slices	24 Slices	48 Slices	96 Slices	
Chicken Broth, <u>hot</u>	1 Tbsp	⅓ cup	¾ cup	1 ½ cups	
RESOURCE® ThickenUp®	½ tsp	1 Tbsp	2 Tbsp	¼ cup	

*Bacon may not grind fine enough for a texture modified diet. Bacon may be left out of sandwich.

PUREED CLASSIC CLUB SANDWICH (CONTINUED)

PUREED CLASSIC CLUB SANDWICH					
INGREDIENTS	NUMBER OF SERVINGS				
	1	6	12	24	
<u>Garnishes:</u>					
Tomatoes, <u>seeded and chopped</u>	¼ cup	1 ½ cups	3 cups	1 ½ qt	
Ketchup	1 tsp	2 Tbsp	¼ cup	½ cup	
RESOURCE® ThickenUp®	1 Tbsp	¼ cup + 2 Tbsp	¾ cup	1 ½ cups	
Lettuce, <u>shredded</u>	⅓ cup	2 ¼ cups (6 oz)	1 qt + ½ cup (12 oz)	2 ¼ qt (1 lb 8 oz)	
Water, <u>cold</u>	2 ½ tsp	⅓ cup	⅔ cup	1 ¼ cups	
RESOURCE® ThickenUp®	2 ½ tsp	⅓ cup	⅔ cup	1 ¼ cups	

PUREED CLASSIC CLUB SANDWICH (CONTINUED)**HOW TO PREPARE:****Bread Layer:**

1. Crumble bread into food processor. Add first amount of **RESOURCE® ThickenUp®** and process until bread is in fine crumbs.
2. Add mayonnaise and liquid and process until all bread is moist, scraping sides of bowl as needed.
3. Divide bread mixture in half; spread half evenly into a pan coated with non-stick cooking spray. Cover and refrigerate remaining half.

Meat Layer:

4. Puree turkey or ham, finely ground bacon, and broth until smooth in texture. (If bacon cannot be ground fine, do not use.)
5. Add second amount of **RESOURCE® ThickenUp®** and process briefly until mixed, scraping sides of bowl as needed.
6. Spread evenly over bread layer in pan.
7. Place cheese slices on top of meat in a single layer.

Bread Layer:

8. Spread second half of bread mixture evenly over the cheese.
9. Cover tightly with aluminum foil and/or film and heat to 165°F.
10. For a cold sandwich: Cool slightly, then loosely cover and refrigerate.
For a hot sandwich: Hold for service at internal temperature of 135°F or higher.

Garnishes:

11. Puree seeded and chopped tomatoes and ketchup until smooth in texture.
12. Add **RESOURCE® ThickenUp®** and process briefly until mixed, scraping sides of bowl as needed. Set aside.
13. Puree shredded lettuce and water in food processor until smooth in texture.
14. Add **RESOURCE® ThickenUp®** and process briefly until mixed, scraping sides of bowl as needed.
15. Cover and chill both garnishes until ready to serve.

PUREED CLASSIC CLUB SANDWICH (CONTINUED)

HOW TO PREPARE:

To assemble:

16. Cut sandwiches into 4 x 4 inch pieces and portion one piece onto each plate.
17. Garnish with one #30 scoop (2 Tbsp) pureed tomato and one #30 scoop (2 Tbsp) pureed lettuce.

NOTE: Measurements of liquid and **RESOURCE® ThickenUp®** may be adjusted to achieve desired consistency.