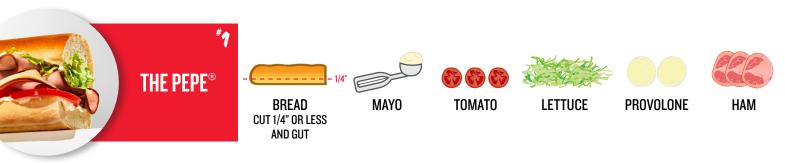
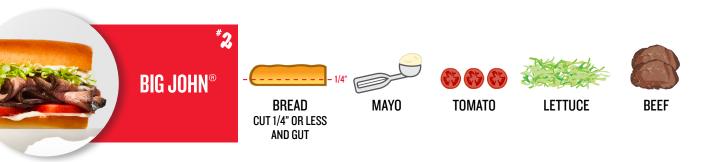
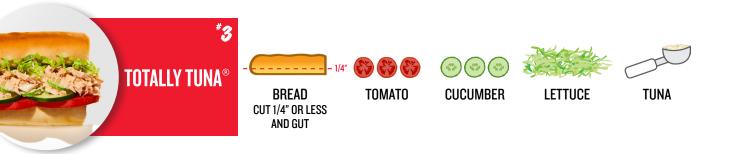
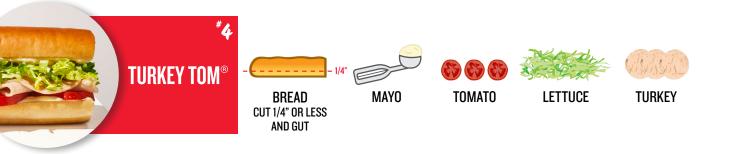
# JJ RECIPES \* Originals (SUBS)

This page lists the order of cheese and meat prior to flipping on to the sandwich. Flip sliced cheese/sliced meat onto the sandwich, cheese up. Close & tuck in over hanging meat.



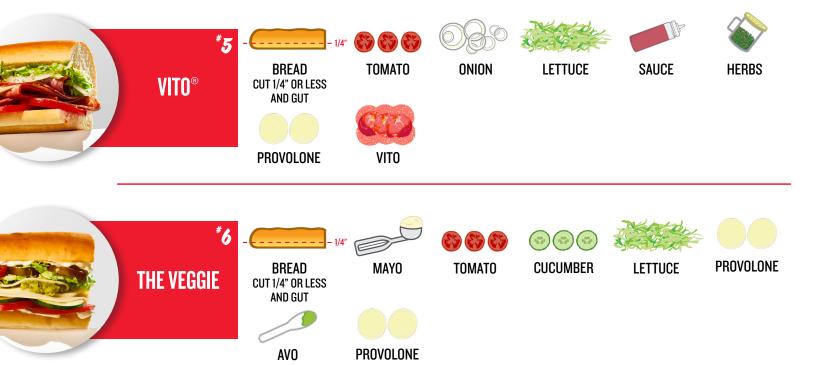






# JJ RECIPES \* Originals (SUBS)

This page lists the order of cheese and meat prior to flipping on to the sandwich. Flip sliced cheese/sliced meat onto the sandwich, cheese up. Close & tuck in over hanging meat.



## JJ RECIPES \* Favorites (CLUBS)

This page lists the order of cheese and meat prior to flipping on to the sandwich. Flip sliced cheese/sliced meat onto the sandwich, cheese up. Close & tuck in over hanging meat.















**CUT DOWN THE MIDDLE** 

**TOMATO** 

**PEPPERS** 

ONION

**LETTUCE** 

SAUCE









VITO















**CUT DOWN THE MIDDLE** 







**PROVOLONE** 

**BEEF** 

ITALIAN **NIGHT CLUB®** 



**MUSTARD** 













**HERBS** 







LETTUCE

**SAUCE** 















**BEEF** 

## RECIPES \* Favorites (CLUBS)

This page lists the order of cheese and meat prior to flipping on to the sandwich. Flip sliced cheese/sliced meat onto the sandwich, cheese up. Close & tuck in over hanging meat.











**LETTUCE** 





**CUT DOWN THE MIDDLE** 



HAM



**PROVOLONE TURKEY** 











**CUCUMBER** 



**LETTUCE** 



**PROVOLONE** 

**BREAD CUT DOWN THE MIDDLE** 





**PROVOLONE** 



**TURKEY** 



\*13 JIMMY **CUBANO®** 



**AVO** 

**BREAD CUT DOWN THE MIDDLE** 



d ( *d el el el el el* 









**BACON** (4 STRIPS)



**PROVOLONE** 

HAM

**EXTRA YELLOW MUSTARD** 









MAYO







**LETTUCE** 



BEEF



**TURKEY** 













**CUCUMBER** 



**LETTUCE** 



PROVOLONE PROVOLONE





## RECIPES \* Favorites (CLUBS)

This page lists the order of cheese and meat prior to flipping on to the sandwich. Flip sliced cheese/sliced meat onto the sandwich, cheese up. Close & tuck in over hanging meat.















**CUT DOWN THE MIDDLE** 

**TOMATO** 

**LETTUCE** 

**TURKEY** 

(3 STRIPS)















**CUT DOWN THE MIDDLE** 

**TOMATO** 

**LETTUCE** 

HAM

(3 STRIPS)













(6 STRIPS)

### **GARGANTUAN**

The Gargantuan is not available to be toasted















**BREAD** 

**CUT DOWN THE MIDDLE** 



**TOMATO** 



**LETTUCE** 









**HERBS** 

**PROVOLONE** 

VITO

**TURKEY** 

HAM



### FRENCH BUILD

Follow these steps to make a sandwich on French bread. If an ingredient is not on the sandwich, skip to the next ingredient on the sandwich. Club Cut sandwiches will follow 1A, and Sub Cut sandwiches will follow 1B



### **1A. CUT BREAD IN THE CENTER, OPEN, & BREAK THE SPINE**



**1B. CUT BREAD A MAXIMUM OF 1/4"** FROM THE BOTTOM, OPEN, BREAK THE SPINE & GUT THE BREAD

Always use perfect bread. If it's bad, throw it out!



#### 2. SPREAD 1 HEAPING SCOOP OF MAYO EVENLY ACROSS THE INSIDE OF THE BREAD

EZ = 1 LEVEL SCOOP EXTRA = 1 LEVEL SCOOP + 1 REGULAR SCOOP



#### 3. PLACE THE FOLLOWING AMOUNTS IN ORDER ACROSS THE BOTTOM OF THE BREAD









EZ = 2, CUT IN HALF & ANGLE



EXTRA = DOUBLE & SHINGLE



**3-5 CUCUMBERS** No more than 1/2" apart



EZ = 2, CUT IN HALF & ANGLE



EXTRA = DOUBLE & SHINGLE



**3-5 PICKLES** No more than 1/2" apart



EZ = 2, CUT IN HALF & ANGLE



EXTRA = DOUBLE & SHINGLE



#### 4. PLACE THE FOLLOWING AMOUNTS IN ORDER ACROSS THE TOP OF THE BREAD

**6-8 PEPPERS** 

EZ = HALF

EXTRA = DOUBLE



**8-10 ONIONS** 

EZ = HALF

EXTRA = DOUBLE



**LETTUCE - SAME AMOUNT AS A SUB GUT** 

EZ = HALF

EXTRA = DOUBLE



**1 LEVEL YELLOW SCOOP OF PARM**  EZ = HALF

EXTRA = DOUBLE



**1 HEAPING RED SCOOP OF CROUTONS** 

EZ = HALF

EXTRA = DOUBLE



1 LEVEL RED SCOOP **OF CRISPY ONIONS** 

EZ = HALF

EXTRA = DOUBLE



**5 PEAKS OF SAUCE** 

EZ = 3 PEAKS

EXTRA = 10 PEAKS



**3 SHAKES OF HERBS** 

EZ = 2 SHAKES

EXTRA = 6 SHAKES

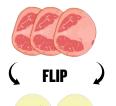


#### 5. PLACE THE FOLLOWING ACROSS THE ENTIRE SANDWICH



**8 PEAKS OF HOMESTYLE RANCH** EXTRA = 16 PEAKS EZ = 4 PEAKS

> EXTRA = 16 PEAKS **8 PEAKS OF HORSERADISH** EZ = 4 PEAKS



#### 6. PULL SLICED CHEESE/SLICED MEAT & PLACE THE FOLLOWING AMOUNTS IN ORDER:

If sandwich only includes pre-sliced cheese - pull sliced meats first and flip, then place pre-sliced cheese on top



1/2 TBSP. OF AVOCADO EZ = HALF EXTRA = DOUBLE

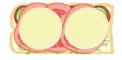
Goes between 2 portions of provolone. If 1 portion, it goes on top.

If 1 portion, it goes on top.

PER WHEEL OF SLICED CHEESE



1 TSP. YELLOW MUSTARD EZ = HALF EXTRA = DOUBLE Goes between 2 portions of sliced meat.

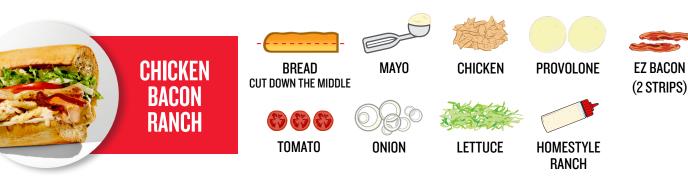


### 7. FLIP SLICED CHEESE/ SLICED MEAT ONTO SANDWICH, CHEESE UP. CLOSE & TUCK IN **OVER-HANGING MEAT**

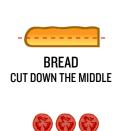
\*If sandwich includes tuna and/or chicken, place on top of all other ingredients except sliced cheese\* When closing, press the cheese/meat to the spine of the bread.

## RECIPES \* Toasted

Pull sliced meat in the order listed and flip directly on top of the sandwich. Place remaining cheese and meat on top in the order listed. Close & tuck in over hanging meat.

















COOK















**TOMATO** 





**CRISPY** ONIONS

**HORSERADISH SAUCE** 





**CUT DOWN THE MIDDLE** 



























**HERBS** 



## TOASTED SANDWICHES BUILD

Follow these steps to make a toasted sandwich. If an ingredient is not on the sandwich, skip to the next ingredient on the sandwich.



#### 1. CUT BREAD IN THE CENTER. OPEN. & BREAK THE SPINE

Always use perfect bread. If it's bad, throw it out!



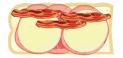
#### 2. SPREAD 1 HEAPING SCOOP OF MAYO EVENLY ACROSS THE INSIDE OF THE BREAD

EZ = 1 LEVEL SCOOP EXTRA = 1 LEVEL SCOOP + 1 REGULAR SCOOP



#### 3. PLACE SLICED MEAT ONTO SANDWICH. CLOSE & TUCK IN OVER-HANGING MEAT

\*This excludes Bacon. If sandwich includes tuna and/or chicken, place on top of all other sliced meats\*



#### 4. PLACE CHEESE PORTIONS / BACON ON TOP OF SLICED MEAT IN THE FOLLOWING ORDER:

1 LEVEL YELLOW EZ = HALF EXTRA = DOUBLE SCOOP OF PARM

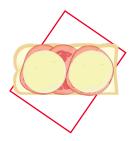
2 SLICES OF CHEDDAR EZ = HALF EXTRA = DOUBLE

2 SLICES OF PROVOLONE EZ = HALF EXTRA = DOUBLE

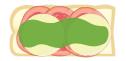
3 SLICES OF BACON EZ = 2 STRIPS EXTRA = 6 STRIPS



5. PLACE OPEN SANDWICH(ES) VERTICALLY ON THE BLACK TRAY AND CLIP THE TRAY ON THE PADDLE. SLIDE INTO THE OVEN AND HIT THE CORRESPONDING BUTTON. THEN CHOOSE THE QUANTITY. ONCE COOKED USE THE PADDLE TO REMOVE THE BLACK TRAY.



6. USING THE SPATULA, REMOVE SANDWICH OFF THE BLACK TRAY AND PLACE DIAGONALLY IN THE CENTER OF A PORTION PAPER.



#### 7. APPLY AVO/ YELLOW MUSTARD ON TOP OF THE SLICED CHEESE



1 TBSP. OF AVOCADO Spread on top of sliced cheese

EZ = HALF

EXTRA = DOUBLE

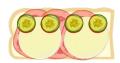


1 TSP. YELLOW MUSTARD Spread on top of sliced cheese

EZ = HALF

EXTRA = DOUBLE

#### **BOTTOM**



### 8. PLACE THE FOLLOWING AMOUNTS IN ORDER ACROSS THE BOTTOM OF THE BREAD ON TOP OF **COOKED MEAT/SLICED CHEESE**







EZ = 2, CUT IN HALF & ANGLE



EXTRA = DOUBLE & SHINGLE







EZ = 2, CUT IN HALF & ANGLE



EXTRA = DOUBLE & SHINGLE





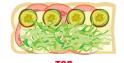
**3-5 PICKLES** No more than 1/2" apart



EZ = 2, CUT IN HALF & ANGLE



EXTRA = DOUBLE & SHINGLE



#### 9. PLACE THE FOLLOWING AMOUNTS IN ORDER ACROSS THE TOP OF THE BREAD



**6-8 PEPPERS** 

EZ = HALF

EXTRA = DOUBLE



**8-10 ONIONS** 

EZ = HALF

EXTRA = DOUBLE



**LETTUCE - SAME AMOUNT AS A SUB GUT** 

EZ = HALF

EXTRA = DOUBLE



**1 HEAPING RED SCOOP OF CROUTONS** 

EZ = HALF

EXTRA = DOUBLE



**1 LEVEL RED SCOOP OF CRISPY ONIONS** 

EZ = HALF



EXTRA = DOUBLE



**5 PEAKS OF SAUCE** 







**3 SHAKES OF HERBS** 

EZ = 2 SHAKES

EXTRA = 6 SHAKES



#### 10. PLACE THE FOLLOWING ACROSS THE ENTIRE SANDWICH

**8 PEAKS OF CAESAR** 

EZ = 4 PEAKS

EXTRA = 16 PEAKS

8 PEAKS OF KICKIN' RANCH®

EZ = 4 PEAKS

EXTRA = 16 PEAKS



**8 PEAKS OF HOMESTYLE RANCH** 

EZ = 4 PEAKS

EXTRA = 16 PEAKS

**8 PEAKS OF HORSERADISH** 

EZ = 4 PEAKS

EXTRA = 16 PEAKS

## RECIPES \* Plain Slims

This page lists the order of cheese and meat prior to flipping on to the sandwich. Flip sliced cheese/sliced meat onto the sandwich, cheese up. Close & tuck in over hanging meat.









BREAD CUT DOWN THE MIDDLE

PROVOLONE

HAM



SLIM 2







BEEF



SLIM 3



BREAD CUT DOWN THE MIDDLE



**TUNA** 







BREAD CUT DOWN THE MIDDLE



TURKEY



SLIM 5



BREAD CUT DOWN THE MIDDLE



PROVOLONE



VIT0





**CUT DOWN THE MIDDLE** 







**PROVOLONE** 



Follow these steps to make a Plain Slim on French bread.



#### 1. CUT BREAD IN THE CENTER, OPEN, & BREAK THE SPINE

Always use the freshest bread for Slims.



#### 2. PLACE PARM ONTO TOP SIDE OF BREAD

1 LEVEL YELLOW SCOOP OF PARM

EZ = HALF

EXTRA = DOUBLE



#### 3. PULL SLICED CHEESE/SLICED MEAT. IF AVOCADO IS ADDED, PLACE THE FOLLOWING AMOUNT

If sandwich only includes pre-sliced cheese - pull sliced meats first and flip, then place pre-sliced cheese on top



1/2 TBSP. OF AVOCADO PER WHEEL OF SLICED CHEESE Goes between 2 portions of provolone.

If 1 portion, it goes on top.

EZ = HALF

EXTRA = DOUBLE





## 4. FLIP SLICED CHEESE/SLICED MEATS ONTO SANDWICH, CHEESE UP. CLOSE & TUCK IN OVER-HANGING MEAT

\*If sandwich includes tuna and/or chicken, place on top of all other ingredients except sliced cheese\*



Follow these steps to make any sandwich on sliced wheat bread. If an ingredient is not on the sandwich, skip to the next ingredient on the sandwich.



#### 1. SPREAD 1 HEAPING SCOOP OF MAYO EVENLY ON 2 BREAD SLICES

EZ = 1 LEVEL SCOOP EXTRA = 1 LEVEL SCOOP + 1 REGULAR SCOOP





#### 2. PLACE THE FOLLOWING AMOUNTS BETWEEN 2 BREAD SLICES

**4 PEAKS OF CAESAR DRESSING ON EACH** SLICE OF WHEAT

EZ = 2 PEAKS ON EACH SLICE OF WHEAT

EXTRA = 8 PEAKS ON EACH SLICE OF WHEAT



**4 PEAKS OF KICKIN RANCH® ON EACH SLICE OF WHEAT** 

EZ = 2 PEAKS ON EACH SLICE OF WHEAT

EXTRA = 8 PEAKS ON EACH SLICE OF WHEAT



**4 PEAKS OF HOMESTYLE** RANCH ON EACH SLICE **OF WHEAT** 

EZ = 2 PEAKS ON EACH SLICE OF WHEAT

EXTRA = 8 PEAKS ON EACH SLICE OF WHEAT



4 PEAKS OF **HORSERADISH ON EACH** SLICE OF WHEAT

EZ = 2 PEAKS ON EACH SLICE OF WHEAT

EXTRA = 8 PEAKS ON EACH

SLICE OF WHEAT



#### 3. PLACE THE FOLLOWING AMOUNTS IN ORDER ON 1 BREAD SLICE



**4 TOMATOES** 



EZ = 2, CUT IN HALF & ANGLE



EXTRA = DOUBLE & SHINGLE



**4 CUCUMBERS** 



EZ = 2. CUT IN HALF & ANGLE



EXTRA = DOUBLE & SHINGLE



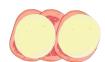
**4 PICKLES** 



EZ = 2. CUT IN HALF & ANGLE



EXTRA = DOUBLE & SHINGLE



#### 4. PULL SLICED CHEESE/SLICED MEAT & PLACE THE FOLLOWING AMOUNTS IN ORDER

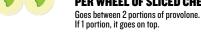
If sandwich only includes pre-sliced cheese - pull sliced meats first and flip, then place pre-sliced cheese on top



1/2 TBSP. OF AVOCADO PER WHEEL OF SLICED CHEESE

EZ = HALF

EXTRA = DOUBLE



EXTRA = DOUBLE



1 TSP. YELLOW MUSTARD Goes between 2 portions of meat. If 1 portion, it goes on top.

EZ = HALF



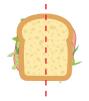
5. FOLD EACH PORTION OF SLICED MEATS, STACK WITH FOLDS ON OPPOSITE SIDES & STACK SLICED CHEESE ON TOP. PLACE SLICED CHEESE/SLICED MEATS ON TOP OF TOMATOES/CUCUMBERS/PICKLES

\*If sandwich includes tuna and/or chicken, place on top of all other ingredients except sliced cheese\*



### 6. PLACE THE FOLLOWING AMOUNTS IN ORDER ON TOP OF THE SLICED MEAT/SLICED CHEESE

| <b>ගු</b> ලිං | 6-8 PEPPERS                           | EZ = HALF     | EXTRA = DOUBLE   |
|---------------|---------------------------------------|---------------|------------------|
| 080           | 8-10 ONIONS                           | EZ = HALF     | EXTRA = DOUBLE   |
|               | LETTUCE - 2/3 OF<br>FRENCH PORTION    | EZ = HALF     | EXTRA = DOUBLE   |
|               | 1 LEVEL YELLOW<br>SCOOP OF PARM       | EZ = HALF     | EXTRA = DOUBLE   |
|               | 1 HEAPING RED<br>SCOOP OF CROUTONS    | EZ = HALF     | EXTRA = DOUBLE   |
|               | 1 LEVEL RED SCOOP<br>OF CRISPY ONIONS | EZ = HALF     | EXTRA = DOUBLE   |
|               | 3 PEAKS OF SAUCE                      | EZ = 2 PEAKS  | EXTRA = 6 PEAKS  |
|               | 3 SHAKES OF HERBS                     | EZ = 2 SHAKES | EXTRA = 6 SHAKES |



### 7. TOP WITH SECOND SLICE OF BREAD & CUT IN HALF DOWN THE MIDDLE

Gently hold onto the outer rim of the sandwich when cutting - do not smash!



Follow these steps to make any sandwich an Unwich®. If an ingredient is not on the sandwich, skip to the next ingredient on the sandwich.



#### 1. ASSEMBLE 2 LETTUCE SHELLS TOGETHER WITH THE OUTER LEAVES FACING OUT.

Always use awesome looking lettuce shells!



#### 2. PULL SLICED CHEESE/SLICED MEAT & PLACE THE FOLLOWING AMOUNTS IN ORDER:

If sandwich only includes pre-sliced cheese - pull sliced meats first and flip, then place pre-sliced cheese on top



1/2 TBSP. OF AVOCADO
PER WHEEL OF SLICED CHEESE

EZ = HALF EXTRA = DOUBLE

Goes between 2 portions of provolone. If 1 portion, it goes on top.



1 TSP. YELLOW MUSTARD

Goes between 2 portions of sliced meat.
If 1 portion, it goes on top.

EXTRA = DOUBLE



#### 3. FLIP SLICED CHEESE/SLICED MEAT ONTO LETTUCE SHELLS, CHEESE UP.



#### 4. SPREAD 1 HEAPING SCOOP OF MAYO EVENLY ACROSS THE SLICED CHEESE/SLICED MEAT.

EZ = 1 LEVEL SCOOP EXTRA = 1 LEVEL SCOOP + 1 REGULAR SCOOP



#### 5. PLACE THE FOLLOWING AMOUNTS IN ORDER ON TOP OF THE MAYOED SLICED MEAT/SLICED CHEESE





**3-5 TOMATOES**No more than 1/2" apart



EZ = 2, CUT IN HALF & ANGLE



EXTRA = DOUBLE & SHINGLE



3-5 CUCUMBERS No more than 1/2" apart



EZ = 2, CUT IN HALF & ANGLE



EXTRA = DOUBLE & SHINGLE



**3-5 PICKLES**No more than 1/2" apart



EZ = 2, CUT IN HALF & ANGLE



EXTRA = DOUBLE & SHINGLE



**6-8 PEPPERS** 

EZ = HALF

EXTRA = DOUBLE



**8-10 ONIONS** 

EZ = HALF

EXTRA = DOUBLE



LETTUCE - SAME AMOUNT AS SUB GUT

EZ = HALF

EXTRA = DOUBLE



1 LEVEL YELLOW SCOOP OF PARM

EZ = HALF

EXTRA = DOUBLE



1 HEAPING RED SCOOP OF CROUTONS

EZ = HALF

EXTRA = DOUBLE



1 LEVEL RED SCOOP OF CRISPY ONIONS EZ = HALF

EXTRA = DOUBLE









**3 SHAKES OF HERBS** 

EZ = 2 SHAKES

EXTRA = 6 SHAKES



#### **6. PLACE THE FOLLOWING ACROSS THE ENTIRE UNWICH**

| MMM | 8 PEAKS OF CAESAR          | EZ = 4 PEAKS | EXTRA = 16 PEAKS |
|-----|----------------------------|--------------|------------------|
| MMM | 8 PEAKS OF KICKIN RANCH®   | EZ = 4 PEAKS | EXTRA = 16 PEAKS |
|     | 8 PEAKS OF HOMESTYLE RANCH | EZ = 4 PEAKS | EXTRA = 16 PEAKS |
|     | 8 PEAKS OF HORSERADISH     | EZ = 4 PEAKS | EXTRA = 16 PEAKS |



### 7. IF SANDWICH INCLUDES TUNA AND/OR CHICKEN, PLACE ON TOP OF ALL OTHER INGREDIENTS

# JJ RECIPES \* Wraps















**GARLIC & HERB** WRAP

MAYO

VITO

HAM

**TOMATO** 

**EZ ONION** 



**LETTUCE** 



**PARM** 



**PARM** 





SAUCE

**CHICKEN CAESAR** 







MAYO







**LETTUCE** 





WRAP



**CAESAR** 







**PARM** 

**CROUTONS** 

























KICKIN' **RANCH** 



**CHICKEN** 



Follow these steps to make any sandwich a Wrap. If an ingredient is not on the sandwich, skip to the next ingredient on the sandwich.



#### 1. GRAB A WRAP OFF THE TOP OF MAKELINE.



#### 2. SPREAD 1 HEAPING SCOOP OF MAYO EVENLY ACROSS THE ENTIRE WRAP LEAVING A 1/2" BORDER

EZ = 1 LEVEL SCOOP EXTRA = 1 LEVEL SCOOP + 1 REGULAR SCOOP



#### 3. PULL SLICED CHEESE/SLICED MEATS & PLACE THE FOLLOWING AMOUNTS IN ORDER

If sandwich only includes pre-sliced cheese - pull sliced meats first and flip, then place pre-sliced cheese on top



1/2 TBSP. OF AVOCADO PER WHEEL OF SLICED CHEESE

EZ = HALF

EXTRA = DOUBLE

Goes between 2 portions of provolone. If 1 portion, it goes on top.



1 TSP. YELLOW MUSTARD

Goes between 2 portions of sliced meat. If 1 portion, it goes on top.

EZ = HALF

EXTRA = DOUBLE



#### 4. FLIP SLICED CHEESE/SLICED MEAT ONTO WRAP, CHEESE UP.



#### 5. PLACE THE FOLLOWING AMOUNTS IN ORDER ON TOP OF THE SLICED MEAT/SLICED CHEESE



3-5 TOMATOES
No more than 1/2" apart



EZ = 2, CUT IN HALF & ANGLE



EXTRA = DOUBLE & SHINGLE



3-5 CUCUMBERS
No more than 1/2" apart



EZ = 2, CUT IN HALF & ANGLE



EXTRA = DOUBLE & SHINGLE



**3-5 PICKLES**No more than 1/2" apart



EZ = 2, CUT IN HALF & ANGLE



EXTRA = DOUBLE & SHINGLE



**6-8 PEPPERS** 

EZ = HALF

EXTRA = DOUBLE



**8-10 ONIONS** 

EZ = HALF

EXTRA = DOUBLE



LETTUCE - SAME AMOUNT AS SUB GUT

EZ = HALF

EXTRA = DOUBLE



1 LEVEL YELLOW SCOOP OF PARM

EZ = HALF

EXTRA = DOUBLE



**1 HEAPING RED SCOOP OF CROUTONS**  EZ = HALF

EXTRA = DOUBLE



1 LEVEL RED SCOOP OF CRISPY ONIONS

EZ = HALF

EXTRA = DOUBLE



**5 PEAKS OF SAUCE** 



**EZ = 3 PEAKS** 





**3 SHAKES OF HERBS** 

EZ = 2 SHAKES

EXTRA = 6 SHAKES



#### **6. PLACE THE FOLLOWING ACROSS THE ENTIRE WRAP**

**8 PEAKS OF CAESAR** 

EZ = 4 PEAKS

EXTRA = 16 PEAKS



**8 PEAKS OF KICKIN RANCH®** 

EZ = 4 PEAKS

EXTRA = 16 PEAKS



8 PEAKS OF HOMESTYLE RANCH EZ = 4 PEAKS

EXTRA = 16 PEAKS



**8 PEAKS OF HORSERADISH** 

EZ = 4 PEAKS

EXTRA = 16 PEAKS



### 7. IF WRAP INCLUDES TUNA AND/OR CHICKEN, PLACE ON TOP OF ALL OTHER INGREDIENTS



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# JJ RECIPES \* Little Johns

This page lists the order of cheese and meat prior to flipping on to the sandwich. Flip sliced cheese/sliced meat onto the sandwich, cheese up. Close & tuck in over hanging meat.















LJ BREAD CUT 1/4" OR LESS AND GUT

MAYO

**TOMATO** 

**LETTUCE** 

**PROVOLONE** 

HAM





CUT 1/4" OR LESS AND GUT





**TOMATO** 







**LETTUCE** 







LJ BREAD

CUT 1/4" OR LESS AND GUT





**CUCUMBER** 







**LETTUCE TUNA** 





CUT 1/4" OR LESS AND GUT







**TOMATO** 







**LETTUCE** 

**TURKEY** 

# II RECIPES \* Little Johns

This page lists the order of cheese and meat prior to flipping on to the sandwich. Flip sliced cheese/sliced meat onto the sandwich, cheese up. Close & tuck in over hanging meat.





## LITTLE JOHN

Follow these steps to make a sandwich on Little John bread. If an ingredient is not on the sandwich, skip to the next ingredient on the sandwich.



1. CUT LJ BREAD A MAXIMUM OF  $1/4^{\prime\prime}$  from the bottom, open, break the spine & Gut the bread

Always use perfect bread. If it's bad, throw it out!



#### 2. SPREAD 3/4 SCOOP OF MAYO EVENLY ACROSS THE INSIDE OF THE BREAD

**EZ = HALF THE REG LJ PORTION** 

EXTRA = DOUBLE THE REG LJ PORTION





#### 3. PLACE THE FOLLOWING AMOUNTS IN ORDER ACROSS THE BOTTOM OF THE BREAD



2-3 TOMATOES No more than 1/2" apart Cut in half & angle



EZ = 1, CUT IN HALF & ANGLE





**EXTRA = 3-5** 



2-3 CUCUMBERS No more than 1/2" apart Cut in half & angle



EZ = 1, CUT IN HALF & ANGLE



**EXTRA = 3-5** 



2-3 PICKLES No more than 1/2" apart Cut in half & angle



EZ = 1, CUT IN HALF & ANGLE





**EXTRA = 3-5** 



TOP

#### 4. PLACE THE FOLLOWING AMOUNTS IN ORDER ACROSS THE TOP OF THE BREAD



**3-4 PEPPERS** 

EZ = HALF

EXTRA = DOUBLE



**4-5 ONIONS** 

EZ = HALF

EXTRA = DOUBLE



**LETTUCE - SAME AMOUNT AS AN LJ GUT** 

EZ = HALF

EXTRA = DOUBLE



**HALF YELLOW** SCOOP OF PARM EZ = HALF

EXTRA = DOUBLE



1 LEVEL RED SCOOP **OF CROUTONS** 

EZ = HALF

EXTRA = DOUBLE



**HALF RED SCOOP OF CRISPY ONIONS**  EZ = HALF

EXTRA = DOUBLE



**3 PEAKS OF SAUCE** 

EZ = 2 PEAKS



EXTRA = 6 PEAKS



**2 SHAKES OF HERBS** 

EZ = 1 SHAKE

EXTRA = 4 SHAKES



#### 5. PLACE THE FOLLOWING ACROSS THE ENTIRE SANDWICH



4 PEAKS OF CAESAR EZ = 2 PEAKS EXTRA = 8 PEAKS



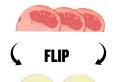
4 PEAKS OF KICKIN RANCH® EZ = 2 PEAKS EXTRA = 8 PEAKS



**4 PEAKS OF HOMESYLE RANCH** EZ = 2 PEAKS EXTRA = 8 PEAKS



**4 PEAKS OF HORSERADISH** EZ = 2 PEAKS EXTRA = 8 PEAKS



#### 6. PULL SLICED CHEESE/SLICED MEAT & PLACE THE FOLLOWING AMOUNTS IN ORDER

If sandwich only includes pre-sliced cheese - pull sliced meats first and flip, then place pre-sliced cheese on top



1/2 TBSP. OF AVOCADO PLACED BETWEEN 2 PIECES OF PROVOLONE BEFORE SLICING IN HALF

EZ = HALF

EXTRA = DOUBLE

Goes between a portions of provolone. If no sliced cheese, it goes on top.



1/2 TSP. YELLOW MUSTARD
Goes between 2 portions of sliced meat.
If 1 portion, it goes on top.

EZ = HALF

EXTRA = DOUBLE



### 7. FLIP SLICED CHEESE/SLICED MEAT ONTO SANDWICH, CHEESE UP. CLOSE & TUCK IN OVER-HANGING MEAT

\*If sandwich includes tuna and/or chicken, place on top of all other ingredients except sliced cheese\*

When closing, press the cheese/meat to the spine of the bread.







**APPLY TO MEAT** 

NO MEAT?



**APPLY TO CHEESE** 

NO MEAT OR CHEESE?



APPLY TO LETTUCE







APPLY TO TOMATOES OR CUCUMBERS







**APPLY TO BREAD** 





**APPLY TO CHEESE** 

SPREAD ON SLICED CHEESE & FLIP ONTO MEAT.

NO SLICED CHEESE?





**APPLY TO MEAT**NO SLICED CHEESE OR

MEAT?





APPLY TO TOMATOES OR CUCUMBERS

NO SLICED CHEESE, MEAT,







**APPLY TO LETTUCE** 

NONE OF THE ABOVE?





**APPLY TO BREAD** 

