



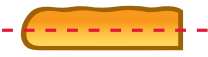
FAVORITE (CLUB) RECIPES

#7 SPICY EAST COAST ITALIAN <small>DOUBLE SALAMI, DOUBLE CAPICOLA & DOUBLE CHEESE</small> ★ Bread is gutted ★									
	EZ MAYO	TOMATO	EZ PEPPERS	ONION	LETTUCE	SAUCE	HERBS	CHEESE	CHEESE
	VITO	VITO							
#8 BILLY CLUB® <small>(ROAST BEEF, HAM & PROVOLONE)</small>									
	MAYO	TOMATO	LETTUCE	CHEESE	BEEF	DIJON	HAM		
#9 ITALIAN NIGHT CLUB® <small>(BIG ITALIAN)</small>									
	MAYO	TOMATO	ONION	LETTUCE	SAUCE	HERBS	CHEESE	VITO	HAM
#10 HUNTERS CLUB® <small>(DOUBLE ROAST BEEF & PROVOLONE)</small>									
	MAYO	TOMATO	LETTUCE	CHEESE	BEEF	BEEF			
#11 COUNTRY CLUB® <small>(TURKEY, HAM & PROVOLONE)</small>									
	MAYO	TOMATO	LETTUCE	CHEESE	TURKEY	HAM			
#12 BEACH CLUB® <small>(TURKEY BREAD, PROVOLONE & AVO)</small>									
	MAYO	TOMATO	CUCUMBER	LETTUCE	CHEESE	AVO	CHEESE	TURKEY	
#13 JIMMY CUBANO™ <small>(BACON, SMOKED HAM & CHEESE)</small> ★ Bread is gutted ★									
	MAYO	CHEESE	BACON	HAM	DIJON	DIJON	PICKLES (10-12)		
#14 BOOTLEGGER CLUB® <small>(ROAST BEEF & TURKEY BREAD)</small>									
	MAYO	TOMATO	LETTUCE	BEEF	TURKEY				
#15 CLUB TUNA® <small>(TUNA SALAD & PROVOLONE)</small>									
	TOMATO	CUCUMBER	LETTUCE	CHEESE	CHEESE	TUNA			
#16 CLUB LULU® <small>(SLICED TURKEY & BACON)</small>									
	MAYO	TOMATO	LETTUCE	TURKEY	BACON				
#17 ULTIMATE PORKER™ <small>(ULTIMATE HAM BLT)</small>									
	MAYO	TOMATO	LETTUCE	HAM	BACON				
THE J.J. GARGANTUAN®									
	MAYO	TOMATO	ONION	LETTUCE	SAUCE	HERBS	CHEESE	VITO	BEEF
	TURKEY	HAM							



★ HOW TO ASSEMBLE ★ FAVORITES (CLUBS) ON FRENCH

Follow these steps to make a Favorite sandwich on French bread. If an ingredient is not on the sandwich, skip to the next ingredient on the sandwich.
(See exceptions for #7 & #13 on Recipes page)



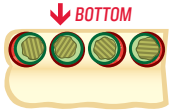
1. CUT BREAD IN THE CENTER, OPEN & BREAK THE SPINE.

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 THE FOLLOWING AMOUNTS IN ORDER ACROSS THE BOTTOM OF THE BREAD:



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 PICKLE SLICES
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



SAUCE - ZIG-ZAGS DOWN LETTUCE



EZ = WIDEN ZIG ZAG



EXTRA = ZIG-ZAG DOWN & BACK



3 SHAKES OF HERBS

EZ = 2 SHAKES

EXTRA = 6 SHAKES



5. PULL CHEESE/MEAT & PLACE THE FOLLOWING AMOUNTS IN ORDER:



1/2 TBSP. OF AVOCADO PER WHEEL OF CHEESE
Goes between 2 portions of cheese.
If 1 portion, it goes on top.

EZ = HALF

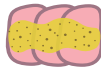
EXTRA = DOUBLE



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

EZ = HALF

EXTRA = DOUBLE



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

EZ = HALF

EXTRA = DOUBLE



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

When closing, press the cheese/meat to the spine of the bread to anchor veggies in place.



ORIGINAL (SUB) RECIPES

#1
THE PEPE®
(HAM & PROVOLONE)



MAYO



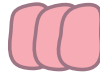
TOMATO



LETTUCE



CHEESE



HAM

#2
BIG JOHN®
(ORIGINAL ROAST BEEF)



MAYO



TOMATO



LETTUCE



BEEF

#3
TOTALLY TUNA®
(TUNA SALAD)



TOMATO



CUCUMBER



LETTUCE



TUNA

#4
TURKEY TOM®
(TURKEY BREAST)



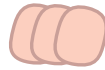
MAYO



TOMATO



LETTUCE



TURKEY

#5
VITO®
(PERFECT ITALIAN)



TOMATO



ONION



LETTUCE



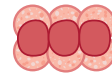
SAUCE



HERBS



CHEESE



VITO

#6
THE VEGGIE



MAYO



TOMATO



CUCUMBER



LETTUCE



CHEESE



AVO



CHEESE

J.J.B.L.T.®



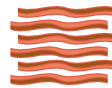
MAYO



TOMATO



LETTUCE

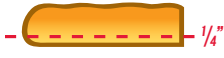


BACON



★ HOW TO ASSEMBLE ★ ORIGINALS (SUBS) ON FRENCH

Follow these steps to make an Original sandwich on French bread. If an ingredient is not on the sandwich, skip to the next ingredient on the sandwich.



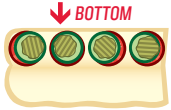
1. CUT BREAD A MAXIMUM OF 1/4" FROM THE BOTTOM, OPEN, BREAK THE SPINE & GUT THE BREAD.

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:



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



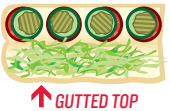
3-5 PICKLE SLICES
No more than 1/2" apart



EZ = 2, CUT IN HALF & ANGLE



EXTRA = DOUBLE & SHINGLE



4. PLACE THE FOLLOWING AMOUNTS IN ORDER ACROSS THE TOP GUTTED PART OF THE BREAD:



6-8 PEPPERS

EZ = HALF

EXTRA = DOUBLE



8-10 ONIONS

EZ = HALF

EXTRA = DOUBLE



LETTUCE - ENOUGH TO REPLACE THE GUT

EZ = HALF

EXTRA = DOUBLE



SAUCE - ZIG-ZAGS DOWN LETTUCE



EZ = WIDEN ZIG ZAG



EXTRA = ZIG-ZAG DOWN & BACK



3 SHAKES OF HERBS

EZ = 2 SHAKES

EXTRA = 6 SHAKES



5. PULL CHEESE/MEAT & PLACE THE FOLLOWING AMOUNTS IN ORDER:



1/2 TBSP. OF AVOCADO PER WHEEL OF CHEESE
Goes between 2 portions of cheese.
If 1 portion, it goes on top.

EZ = HALF

EXTRA = DOUBLE



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

EZ = HALF

EXTRA = DOUBLE



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

EZ = HALF

EXTRA = DOUBLE



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

When closing, press the cheese/meat to the spine of the bread to anchor veggies in place.



PLAIN SLIM® RECIPES

SLIM 1



CHEESE



HAM

SLIM 2



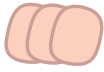
BEEF

SLIM 3



TUNA

SLIM 4

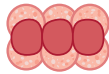


TURKEY

SLIM 5



CHEESE



VITO MEAT

SLIM 6



CHEESE



CHEESE

★ HOW TO ASSEMBLE ★ PLAIN SLIMS® ON FRENCH

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. PULL CHEESE/MEAT. IF AVOCADO IS ADDED, PLACE THE FOLLOWING AMOUNT:



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

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

EZ = HALF

EXTRA = DOUBLE



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



★ HOW TO ASSEMBLE ★ SLICED WHEAT SANDWICHES

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 IN ORDER ON ALL 4 CORNERS OF 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 PICKLE SLICES



EZ = 2, CUT IN
HALF & ANGLE



EXTRA = DOUBLE
& SHINGLE



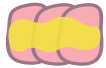
3. PULL CHEESE/MEAT & PLACE THE FOLLOWING AMOUNTS IN ORDER:



1/2 TBSP. OF AVOCADO
PER WHEEL OF CHEESE
*Goes between 2 portions of cheese.
If 1 portion, it goes on top.*

EZ = HALF

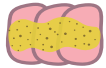
EXTRA = DOUBLE



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

EZ = HALF

EXTRA = DOUBLE



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

EZ = HALF

EXTRA = DOUBLE



4. FOLD EACH PORTION OF MEAT, STACK WITH FOLDS ON OPPOSITE SIDES & STACK CHEESE ON TOP. PLACE CHEESE/MEAT ON TOP OF TOMATOES/CUCUMBERS.



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



6-8 PEPPERS

EZ = HALF

EXTRA = DOUBLE



8-10 ONIONS

EZ = HALF

EXTRA = DOUBLE



LETTUCE - 2/3 OF
A CLASSIC GUT

EZ = HALF

EXTRA = DOUBLE



SAUCE - SPIRAL
AROUND LETTUCE

EZ = WIDEN SPIRAL

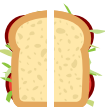
EXTRA = DOUBLE SPIRAL



3 SHAKES OF HERBS

EZ = 2 SHAKES

EXTRA = 6 SHAKES



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

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



★ HOW TO ASSEMBLE ★ THE UNWICH®

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.
(See exceptions for #7 & #13 on Recipes page)



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

Always use awesome looking lettuce shells!



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



1/2 TBSP. OF AVOCADO PER WHEEL OF CHEESE
Goes between 2 portions of cheese.
If 1 portion, it goes on top.

EZ = HALF

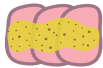
EXTRA = DOUBLE



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

EZ = HALF

EXTRA = DOUBLE



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

EZ = HALF

EXTRA = DOUBLE



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



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

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



5. PLACE THE FOLLOWING AMOUNTS IN ORDER ON TOP OF THE MAYOED MEAT/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 PICKLE SLICES
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 A SUB GUT

EZ = HALF

EXTRA = DOUBLE



SAUCE - ZIG-ZAGS DOWN LETTUCE



EZ = WIDEN ZIG ZAG



EXTRA = ZIG-ZAG DOWN & BACK



3 SHAKES OF HERBS

EZ = 2 SHAKES

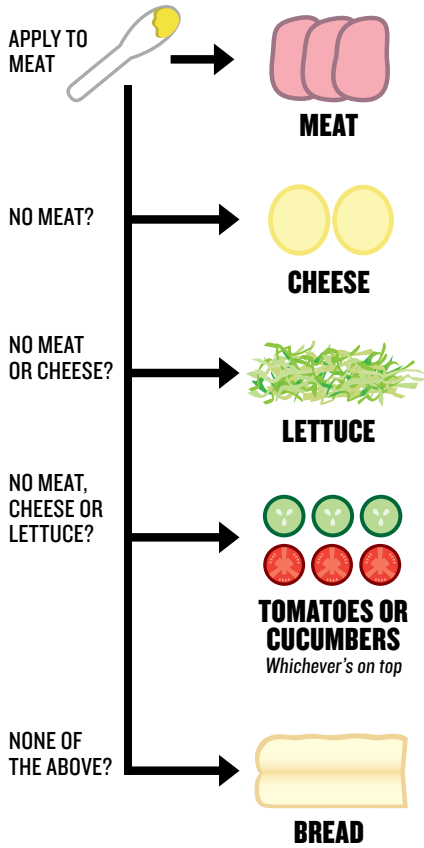
EXTRA = 6 SHAKES



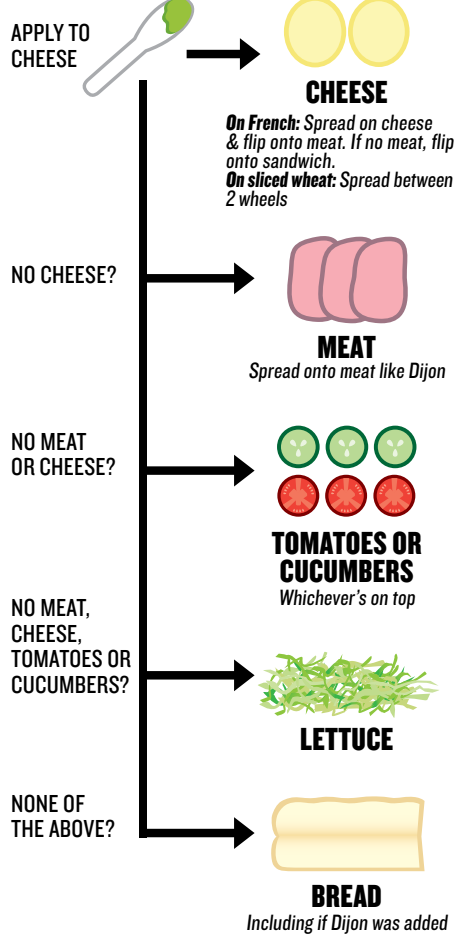
MODIFICATIONS

MUSTARD

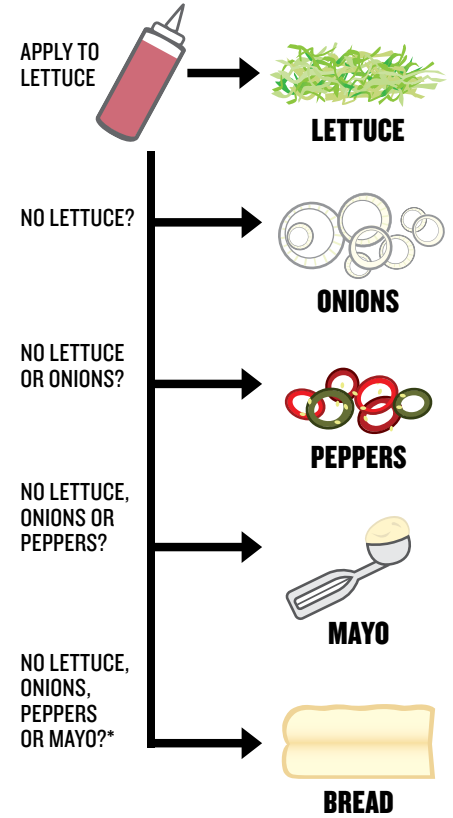
DIJON OR JIMMY MUSTARD®



AVOCADO

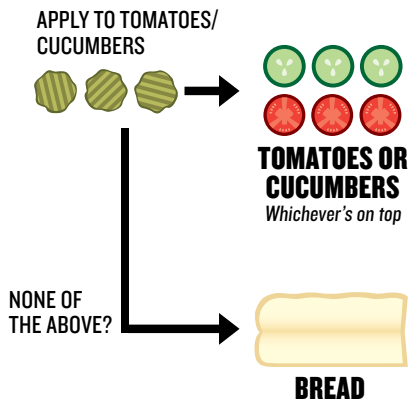


SAUCE

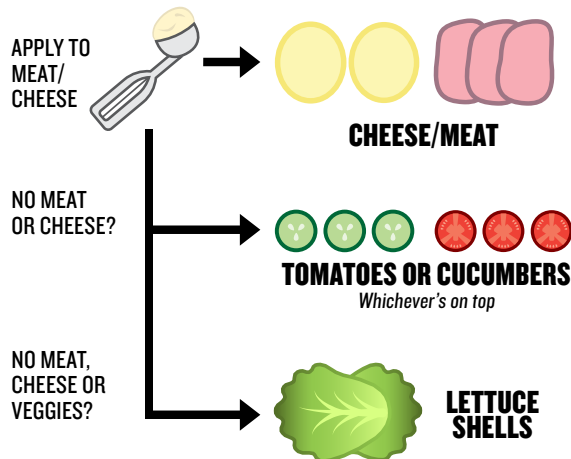


*On sliced wheat: If no lettuce, onions, peppers, or mayo, sauce the top of the meat – never sauce wheat bread directly.

SLICED PICKLES



MAYO ON UNWICH®



EZ CHEESE

SINGLE PORTION ON FRENCH



EZ MEAT



HERBS

ALWAYS APPLY LAST

