

This gourmet sandwich is excellent alone or served with a variety of other picnic fare, such as a cheese plate, fresh fruit and other nibbles. The classic combination of smoked turkey and muenster cheese is excellent, so feel free to add your favorite vegetables or change the bread type and get creative.

Turkey Foccacia

A Recipe by Chef Walter Staib

1 resealable pack Dietz & Watson[®] Black Forest Smoked Turkey

1 resealable pack Dietz & Watson[®] Muenster Cheese

1 foccacia loaves, toasted

Dietz & Watson[®] Mixed Pepper Mayo, as needed

Dietz & Watson[®] Sandwich Spread, as needed

1 tomato, sliced

½ red onion, thinly sliced

6 large lettuce leaves

2 pickle spears, sliced lengthwise

Cut the foccacia in half lengthwise. Spread the Sandwich Spread on the bottom half. Spread the Mixed Pepper Mayo on the top half.

Layer the Black Forest Smoked Turkey, Muenster Cheese, the tomato slices, red onion slices and spinach leaves on top.

Place the top of the sandwich on the fillings. Leave foccacia whole and wrap tightly in parchment paper for packing on a picnic. Slice it into portions when you get to the destination to prevent sandwiches from slipping apart in transit.