

# tuesday

## make & take sandwich



### ingredients

1 loaf of french bread

1 pound lunch meat

1 pkg cheese

### directions

Cut the loaf in half the long way. Layer the meat and cheese of your choice. My family prefers two layers of cheese and I usually do half the loaf turkey & cheese only and combo the other half. I don't add any mayo, butter or mustard as my kids prefer them plain. They last longer that way and I don't need the extra calories anyway.

Cut the now giant sub sandwich into about 5 sections. I usually cut the sections in half again or leave one or two full sized. I typically get about 8-10 subs of various sizes out of one loaf of French bread. Because we go through them so quickly, I tend to prepare two loaves at a time.

Smash the subs down slightly and tightly wrap in saran wrap removing as much air as possible. This will help the flavors fuse together and keep them fresh for days, if they last that long. Throw them in your refrigerator and watch them disappear!