

Classic Club Sandwich



Description

This is the first thing I order when I arrive to any hotel. It's an iconic sandwich that is loved the world over. The classic club is a triple-decker sandwich made up of three slices toasted white bread, deli-sliced turkey or chicken, bacon, lettuce, tomatoes, Dijon mustard and mayonnaise. Oh, and always remember to cut your Club Sandwich into four neat little triangles.

4	Serves	10	Mins Prep
15	Min Cook	350	Calories Per Serving

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Ingredients

- 12 large slices of thick white bread
- 8 thick slices deli smoked turkey or chicken
- 8 strips thick-cut bacon (pork or turkey), cooked until crisp
- 4 large leaves green leaf lettuce
- 4 large slices of tomatoes
- 4 Tbsp. mayonnaise
- 2 Tbsp. Dijon mustard
- Salt and pepper
- 16 cornichon pickles for garnish

Buy ingredients from this recipe

4 Ingredients



Recipe By

Brahms Chouity

Brahms Chouity (@DaddyFoody), is a serial entrepreneur, award-winning social media influencer, and a 2-time TEDx Speaker. Aside from being one of the Arab World's leading food and lifestyle media content creators, he is also an avid entrepreneur.

Method

1. Lightly toast each of the bread slices (3 per sandwich). Transfer to cooling rack
2. Spread two of the sides with mayonnaise, and one with side with mustard.
3. To build sandwiches, arrange 1 lettuce leaf on 1 piece of mayo-mustard-spread toast.
4. Top with turkey or chicken, then another piece of toast, then lettuce, bacon, and tomatoes.
5. Season tomatoes with salt and pepper, and top with remaining slices of bread.
6. Then secure each with 4 toothpicks and a cornichon pickle.
7. Cut each sandwich in quarters and serve.

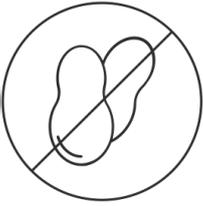
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