

Table of contents

Sample Recipes.....	2
Sandwich Spreads.....	2
Sandwich fillings.....	2
Canapé – Shrimp with golf sauce.....	3
Canapé – Smoked salmon.....	3
Wraps - Tuna.....	4

Sample Recipes

Sandwich Spreads

It is recommended to use margarine mixed with water or a combination of mayonnaise and heavy whipping cream to spread on the Slim English Bread when making sandwiches. This ensures that the bread remains intact and that you have an option to bring out the flavors of your fillings.

Margarine Preparation

Place margarine that is easy to spread in a blender and add water so that you have 2 parts margarine and 1 part water. Mix thoroughly until the mixture is consistent.

Mayonnaise Preparation

Place 2 parts mayonnaise in a blender and add 1 part heavy whipping cream. Mix thoroughly until it is consistent.

Recommendations

Use the margarine preparation when you have a filling with lots of flavor, such as raw ham, to bring out its flavors.

Use the mayonnaise preparation when your filling does not have lots of flavor, such as cheddar cheese.

Sandwich fillings

Turkey, red pepper & egg	Tuna, lettuce, & tomato
Turkey, red pepper, egg & diced olives	Tuna, red pepper, egg & diced olives
Turkey, lettuce & tomato	Tuna, egg & red peppers
Turkey, cream cheese & oregano	Tuna, cream cheese & oregano
Smoked salmon, red pepper, egg & diced olives	Prosciutto & Swiss cheese
Smoked salmon, cream cheese & oregano	Prosciutto, lettuce & tomato
	Prosciutto, red pepper, egg & diced olives
	Prosciutto, cream cheese & oregano
Ham & Swiss cheese	Swiss cheese, egg & olives
Ham & tomato	Swiss cheese, egg & anchovies
Ham, lettuce & tomato	Swiss cheese, creamed corn
Ham & red peppers	
Ham & hearts of palms	
Ham & pineapple	

Canapé – Shrimp with golf sauce

Ingredients

Ketchup (10 oz)

Mayonnaise (10 oz)

Pealed shrimps (1lb)

Crushed pickles (3 oz)

Slim English Bread (2 thick)

Directions

Mix 10 oz of mayonnaise, 10 oz of Ketchup and 3 oz of pickles.

Cut canapés base from Slim English Bread, use a die of 1½” diameter.

Spread 1 teaspoon of mixture over each canapé base.

Place shrimp over each canapé base.

Canapé – Smoked salmon

Ingredients

Soft cream cheese (16 oz)

Black pepper

Thin slices of smoked salmon (1lb)

Crushed pickles (3 oz)

Slim English Bread (2 thick slices)

Directions

Spread soft cream cheese over Slim English Bread.

Sprinkle black pepper over cream cheese.

Cut smoked salmon into strips approx ½” by 2”.

Cut bread into squares using knife or square die cutter.

Place strip of salmon over each square in a ribbon formation.

Wraps - Tuna

Ingredients

Mayonnaise (8oz)

Tuna (6oz)

Celery (1 stick)

Stuffed olives

Directions

Dice celery into small pieces.

Open can of tuna and drain liquid.

Mix tuna, celery, and two table spoons of mayonnaise to form a paste.

Remove the crust from the edge of the Slim English Bread using a knife.

Spread mayonnaise over bread.

Apply paste on one edge of the bread to form a strip about 1 inch wide; this is where you will begin to form the roll.

Place olives over the paste to form a row along the full edge of the bread.

Begin to roll the bread from the paste end of the bread.

Once rolled, wrap the bread with plastic wrap and place in refrigerator for at least 10 minutes.

Remove from refrigerator and unwrap plastic.

Cut to desired shape and serve.