

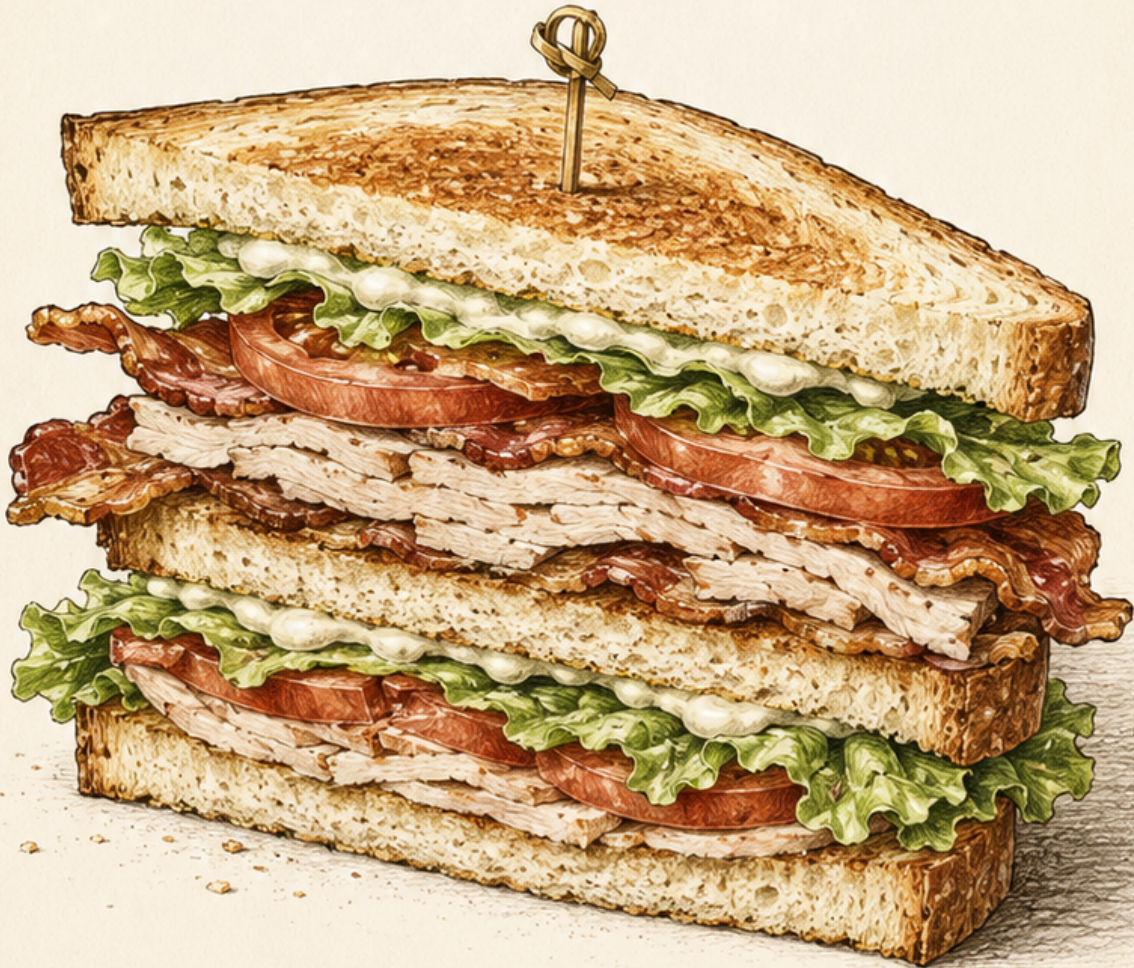
# Sandwich Lovers



*The*  
**Sandwich Lovers  
Recipe Book**



A COLLECTION OF FAVORITE SANDWICH RECIPES



*Illustrated recipes for sandwich lovers everywhere*



# Sandwich Lovers

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## Welcome to Sandwich Lovers

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Thank you for opening this recipe book. We created it for people who love great sandwiches, thoughtful design, and the joy of making something delicious at home.

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*Thank you for reading — and happy sandwich making.*



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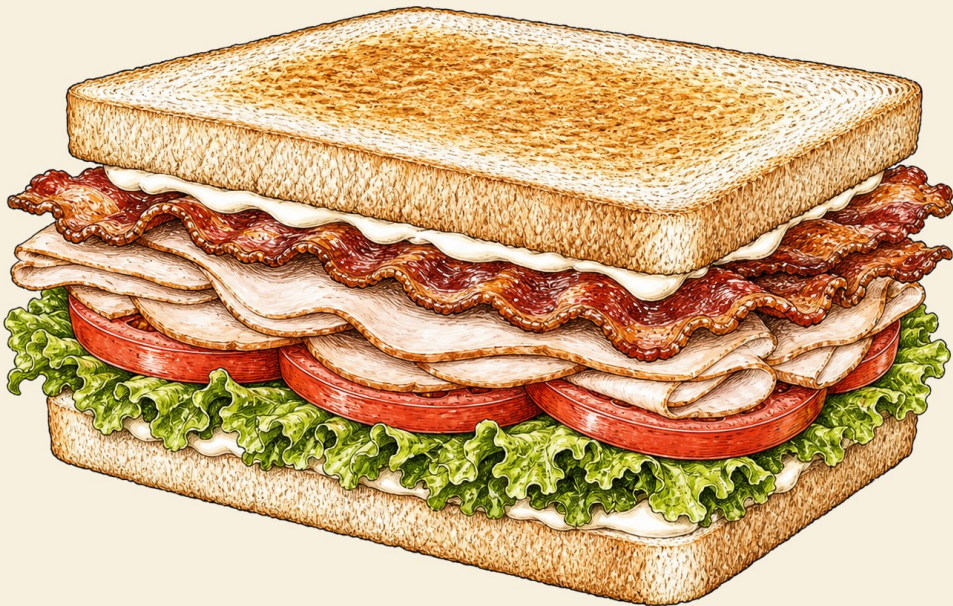
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# Club Sandwich

A classic American deli sandwich layered with turkey, bacon, lettuce, tomato, and mayonnaise.

2 sandwiches | 20 min | Easy



## INGREDIENTS

2 sandwiches

White sandwich bread	_____	6 slices
Sliced turkey breast	_____	6-8 slices
Bacon	_____	4 slices
Lettuce	_____	4 leaves
Tomato	_____	1, sliced
Mayonnaise	_____	3-4 tablespoons
Salt and black pepper	_____	to taste

## METHOD

- 1 Lightly toast the bread slices.
- 2 Cook the bacon until crisp.
- 3 Spread mayonnaise on the toasted bread.
- 4 Layer turkey, lettuce, tomato, and bacon.
- 5 Build it as a three-slice club sandwich with a middle bread layer.
- 6 Close the sandwich, press gently, and cut into triangles.

## TIPS

Start with the bread texture, keep wet ingredients controlled, and stack the freshest produce close to the final bite for a clean Sandwich Lovers-style finish.

## THE BUILD



BREAD

MAYONNAISE

BACON

TOMATO

LETTUCE

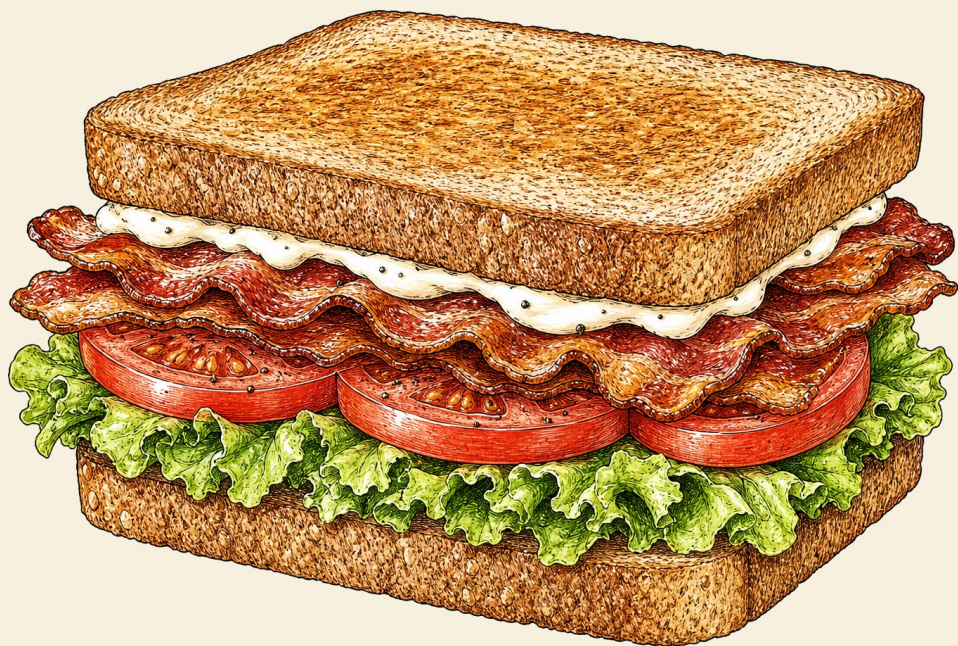
TURKEY OR CHICKEN

BREAD

# Ultimate BLT

Crispy bacon, garden-fresh lettuce, juicy tomatoes, and creamy mayo on perfectly toasted bread.

2 sandwiches | 15 min | Easy



## INGREDIENTS

2 sandwiches

Toasted sandwich bread	_____	4 slices
Crispy bacon	_____	6 slices
Lettuce	_____	4 leaves
Tomato	_____	1 large, sliced
Mayonnaise	_____	3 tablespoons
Salt and black pepper	_____	to taste

## METHOD

- 1 Toast the bread until golden and crisp.
- 2 Cook the bacon until fully crisp, then drain briefly.
- 3 Spread mayonnaise over the inside of each toast slice.
- 4 Layer lettuce, tomato, and bacon so every bite gets crunch and acidity.
- 5 Season the tomato lightly with salt and black pepper.
- 6 Close the sandwiches, press gently, slice, and serve right away.

## TIPS

For a cleaner bite, place the lettuce close to the bread and keep wet ingredients centered.

## THE BUILD



SANDWICH BREAD

MAYONNAISE

BACON

TOMATO SLICES

LEAF LETTUCE

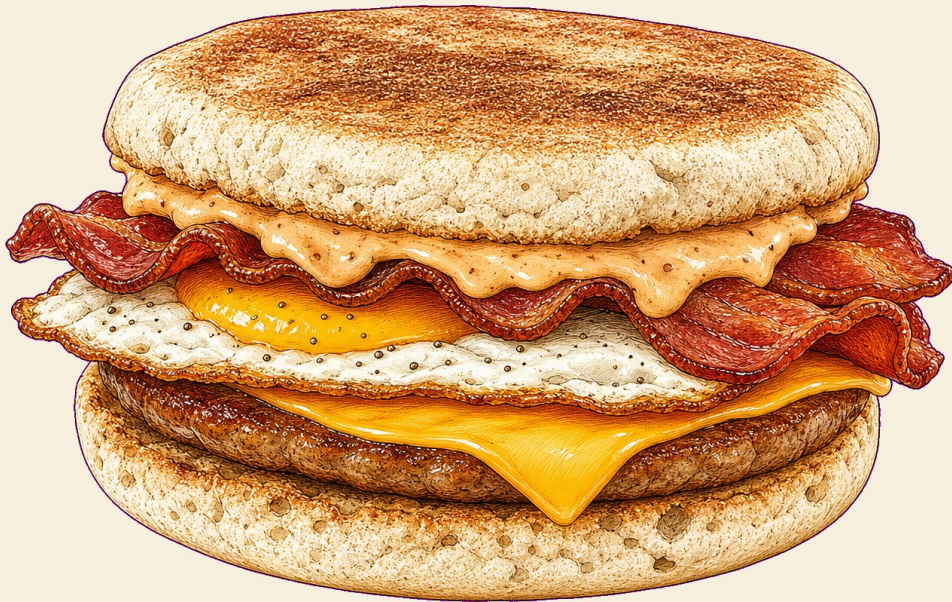
SEASONED TOMATO

SANDWICH BREAD

# Breakfast Sandwich

A classic American breakfast sandwich layered with a fried egg, sausage patty, melted American cheese, crispy bacon, and a light breakfast sauce inside a toasted English muffin.

2 sandwiches | 25 min | Easy



## INGREDIENTS

2 sandwiches

English muffins	_____	2
Large eggs	_____	2
Breakfast sausage patties	_____	2
American cheese	_____	2 slices
Bacon	_____	4 slices
Butter	_____	1 tablespoon
Mayonnaise	_____	2 tablespoons
Dijon mustard	_____	1 teaspoon
Hot sauce	_____	a few drops, optional
Salt and black pepper	_____	to taste

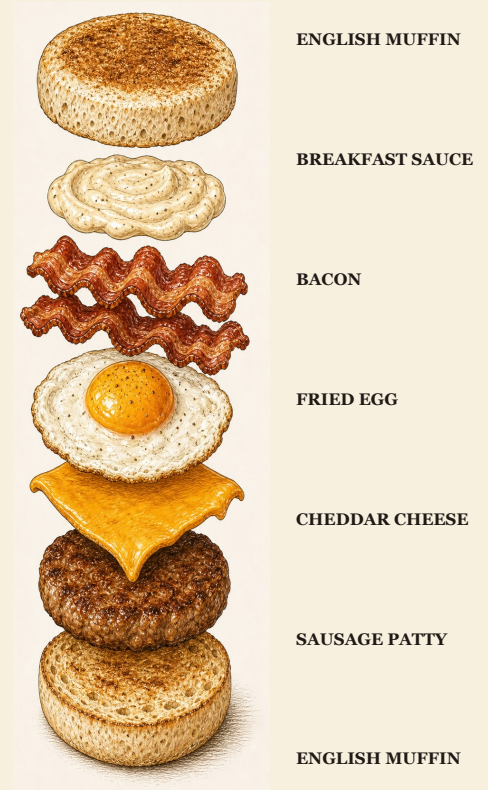
## METHOD

- 1 Split the English muffins and toast them until lightly crisp.
- 2 Cook the bacon in a skillet until crispy, then set it aside.
- 3 Cook the breakfast sausage patties until browned and fully cooked.
- 4 Place one slice of American cheese on each hot sausage patty and let it melt slightly.
- 5 Fry the eggs until the whites are set and the yolks are cooked to the desired doneness.
- 6 Mix mayonnaise, Dijon mustard, and optional hot sauce to make a simple breakfast sauce.

## TIPS

Start with the bread texture, keep wet ingredients controlled, and stack the freshest produce close to the final bite for a clean Sandwich Lovers-style finish.

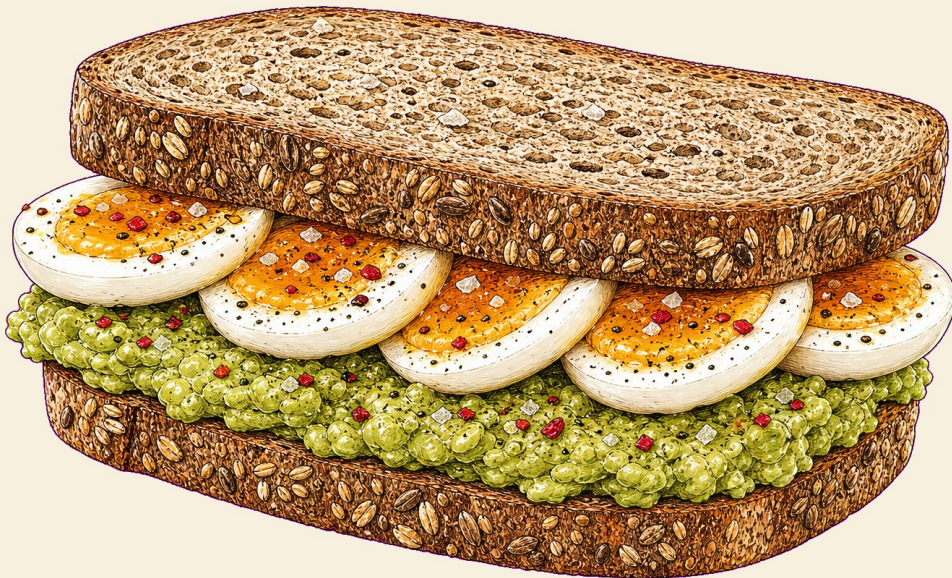
## THE BUILD



# Avocado Soft-Boiled Egg Sandwich

A fresh breakfast sandwich made with rustic seeded rye bread, creamy smashed avocado, sliced soft-boiled eggs, lemon, black pepper, chili flakes, and flaky sea salt.

2 sandwiches | 25 min | Easy



## INGREDIENTS

2 sandwiches

Rustic seeded rye bread	_____	4 slices
Ripe avocados	_____	2
Large eggs	_____	3
Lemon juice	_____	1 tablespoon
Olive oil	_____	1 teaspoon
Flaky sea salt	_____	to taste
Black pepper	_____	to taste
Chili flakes	_____	to taste
Butter or olive oil for toasting	_____	optional
Mayonnaise	_____	optional thin layer
Microgreens	_____	optional
Baby arugula	_____	optional
Everything bagel seasoning	_____	optional
Hot honey	_____	optional drizzle

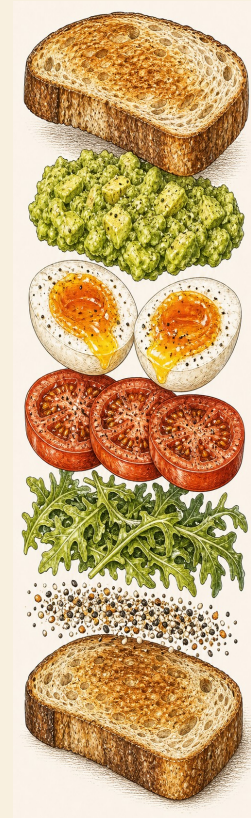
## METHOD

- 1 Bring a pot of water to a gentle boil.
- 2 Carefully add the eggs and boil for about 6 1/2 to 7 minutes for soft-boiled eggs with creamy yolks.
- 3 Transfer the eggs to ice water and let them cool for a few minutes.
- 4 Peel the eggs carefully and slice them into thick rounds.
- 5 Cut the avocados in half, remove the pits, and scoop the flesh into a bowl.

## TIPS

Start with the bread texture, keep wet ingredients controlled, and stack the freshest produce close to the final bite for a clean Sandwich Lovers-style finish.

## THE BUILD



SOURDOUGH

AVOCADO MASH

-BOILED EGG

TOMATO SLICES

ARUGULA

EVERYTHING SEASONING

SOURDOUGH

# Thank You for Reading

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