



Ultimate Bar-S Sandwich Roll

total time: 15 min | servings: 6 (2 wraps per serving)
\$0.82 per serving*

INGREDIENTS

- 12 slices white sandwich bread
- 1 large egg (beaten)
- 1/2 cup mayonnaise
- 9 slices provolone cheese
- 8 slices of Bar-S Deli Turkey
- 5 slices Bar-S Cotto Salami
- 4 tablespoons unsalted butter
- 1/2 teaspoon garlic powder
- 1/2 teaspoon Italian seasoning
- Banana Peppers (optional and to taste)

GET COOKING

1. Lay out a piece of plastic wrap on large a cutting board. Place one piece of bread on the plastic wrap in the bottom left corner. Brush the right edge of the bread with egg wash and place the left edge of another slice of bread over the brushed edge, pressing together firmly. Repeat with the rest of the bread so that you have a rectangle of 3 rows consisting of 4 slices each. (Make sure the 3 rows are sealed together with the beaten egg as well).
2. To seal it all together, roll a rolling pin over the bread rectangle.
3. Use a butter knife to spread mayonnaise over the bread and arrange the sliced provolone across, starting about 1/4 of the way up the bread. Make two rows of overlapping cheese slices.
4. On top of the cheese, place 4 folded deli turkey slices across the top row of cheese, and 4 folded slices across the bottom row of provolone. Layer with 4-5 slices of Bar-S Cotto Salami across the middle. Add in the banana peppers across to your taste.



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5. Then, starting at the bottom of the rectangle, roll the sandwich tightly and cover it snugly with plastic wrap (be careful not to roll the plastic wrap up inside of the sandwich roll).
6. Chill in the refrigerator for 30 minutes.
7. Preheat the oven to 350 degrees F.
8. After removing the plastic wrap, transfer the sandwich roll to a large baking sheet lined with parchment paper.
9. In a small bowl, melt your butter in the microwave for about 1 minute. Mix the garlic powder and Italian seasoning into the melted butter.
10. Brush the outside of the sandwich roll with the garlic butter and place in the preheated oven for 18-20 minutes or until golden brown.
11. Let the roll sit for about 5 minutes then cut it into 8 slices.
12. Serve and enjoy!