



Hogue's Super Sub

Kathy Hogue

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| 1 loaf Italian bread | 1 Cup shredded cheddar |
| 8 oz cream cheese | 1/2 Cup shredded Monterey Jack |
| 1/4 Cup Mayonnaise | 1/2 lb turkey-thin sliced, oven roast |
| 1 TBL Worcestershire sauce | 1/2 lb roast beef-thin sliced |
| 1/4 tsp seasoned salt | thin sliced dill pickles |
| 1/3 Cup chopped green or red onion | 1/2 lb ham, thin sliced, lean |

Soften cream cheese to room temperature. Mix with Mayonnaise, Worcestershire, salt and onion (optional). Add cheddar & Monterey cheese. Cut bread in half lengthwise. Hollow out top and bottom with a fork, leaving a 1/2 inch thick shell. Spread mixture over top and bottom halves. Layer turkey and beef on bottom half. Add approximately 14 round pickle slices and final layer of ham. Top with other bread half. Wrap in plastic wrap and refrigerate at least 2 hours. Can be made a day in advance.