



# *HOGUE'S SUPER SUB*

Kathleen Hogue



1 loaf Italian bread

8 oz cream cheese

½ cup mayonnaise

1 Tbl Worcestershire

¼ tsp seasoned salt

⅓ cup chopped green onion

1 cup shredded cheddar

½ cup shredded Monterey Jack

½ lb turkey- thin sliced

½ lb roast beef-thin sliced

thin sliced sweet or dill pickles

½ lb ham- thin sliced

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 ½ inch thick shell. Spread mixture over top and bottom halves. Layer turkey and beef on bottom half. Add approximately 14 round pickle slices and a final layer of ham. Top with other bread half. Wrap in plastic wrap and refrigerate at least 2 hours. Sub can be made a day in advance.

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