

# Merle's Club Sandwich To Go – Turkey, Crisp Pepperoni, Avocado, Sprouts and Tomatoes

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Prep Time: 10 min

Inactive Prep Time: hr min

Cook Time: 7 min

Level: Easy

Serves: 2 sandwiches



## Ingredients

- 16 1/8 inch thin slices of pepperoni
- 4 slices good wholegrain bread, cut 1/2-inch thick
- 4 tablespoons spicy mayonnaise (see recipe below)
- 1/2 pound sliced smoked turkey breast
- 1/2 cup of spicy sprouts (or alfalfa sprouts)
- 1 ripe Hass avocado
- 1/2 lemon, juiced
- 1 large ripe tomato, sliced 1/2-inch thick
- Kosher salt and freshly ground black pepper

## Directions

Preheat the oven to 400 degrees F.

Place a baking wire rack on a sheet pan and arrange the pepperoni on the rack in a single layer. Bake for 5 to 7 minutes, until the bacon is browned and crisp. Watch carefully. Drain on paper towels and set aside.

Place 2 slices on a cutting board. Spread each slice with about 1 tablespoon of mayonnaise. Cover the slices with a layer of turkey, then sprouts. Peel the avocado and slice it 1/2-inch thick. Toss the avocado slices gently with the lemon juice, and arrange on top of the sprouts. Arrange 8 slices of crisp pepperoni on top of each sandwich and then add a layer of tomato slices on top. Sprinkle with salt and pepper.

Spread each of the remaining 2 slices of toasted bread with 1 tablespoon of mayonnaise and place, mayonnaise side down, on the sandwiches. Cut in half, place in sandwich size plastic container and put in your hiking pack. If hiking in warm weather, place a small frozen water bottle next to it. You can wrap them together in a small picnic cloth to keep them from shifting.

### *Spicy Mayonnaise:*

1/2 cup good mayonnaise

1 jalapeno pepper, stemmed, seeds removed and finely chopped

1 teaspoon lime juice

1 Tablespoon ketchup

1/2 teaspoon minced garlic

Pinch of salt

1/8 teaspoon dried crushed oregano

Place all of the ingredients in a small bowl and whisk to blend. Transfer to a clean container and refrigerate until ready to use or serve.

Yield: about 1/2 cup

**Merle's Notes:** I love all the flavors and textures in this substantial sandwich. The pepperoni crisps up nicely and adds a spicy crunch. The sprouts add crunch, too, and stay fresh longer than lettuce. You can toast the bread, but I prefer not to when I take it on a hike. If you prefer, use plain mayonnaise instead of the spicy spread.

If you want to put the mayo on just before you eat it, put it in a small container and bring along separately.

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