NATIONAL BREAD SANDWICHES
Hints on making—

- PARTY SANDWICHES
- LUNCHEON SANDWICHES
- SCHOOL LUNCH SANDWICHES
- PICNIC SANDWICHES

NOTHING is more indispensable to the woman who entertains or prepares luncheons for school and picnics than the knack of making tempting sandwiches. This little booklet contains carefully tested sandwich recipes for all occasions and we hope that it may be of real help to you.

When making sandwiches, there are certain steps which must be kept in mind. Please remember to select National Bread one day old. Cream the butter until very soft and butter slices of bread to the very edges. Fillings should be used generously and spread evenly. It is not necessary to remove the crusts from bread except for special occasions. Sandwiches for teas, of course, should be small and dainty. To keep them fresh and moist cover sandwiches with a damp towel or wrap carefully in waxed paper.

Helen S. Kintzing
Home Economics Director
**TOWER SANDWICH**
Cut 5 rounds of National Bread graduating in size from large to small. Butter each round. Spread the largest with peanut butter, cover with the next largest round and spread with orange marmalade. Cover with a third round of bread, spread with cream cheese and chopped maraschino cherries. Add a fourth round spread with currant jelly. Cover with smallest round of bread and top with a tiny cream cheese ball rolled in chopped nut meats.

**SPANISH SANDWICH**
Chop fine 1/2 green pepper and 2 pimientos, and combine with 1 package cream cheese. Add 1/2 cup chopped walnut meats and 1/4 teaspoon salt. Spread between thin slices of buttered National Bread. Trim off crusts. Cut in triangle or oblong sandwiches. Approximate yield: 16 sandwiches.

**CREOLE SANDWICH**
Remove sardines from 1 seven-ounce can. Free of skin and break in small pieces. Sprinkle with 1 tablespoon lemon juice and blend with 2 tablespoons softened butter. Combine with 8 chopped stuffed olives, 1 teaspoon prepared mustard and 1/4 teaspoon salt. Spread between thin slices of buttered National Bread. Remove crusts and cut in oblong sandwiches. Approximate yield: 12 sandwiches.

**ROQUEFORT SANDWICH**
Blend 2 packages cream cheese with 2 tablespoons cream. Mash 1/4 pound Roquefort cheese and combine with cream cheese, blending to a spreading consistency. Add 1/4 teaspoon worcestershire sauce and a few drops lemon juice. Spread between thin slices of buttered National Bread. Trim off crusts. Cut in triangle or diamond shape. Approximate yield: 16 sandwiches.
**ROLLED STUFFED CELERY SANDWICH**

Blend 1 package cream cheese with 1 tablespoon cream. Mash 1¼ ounces Roquefort cheese and blend with cream cheese. Season with a few drops lemon juice and worcestershire sauce. Fill 12 crisp tender stalks celery with cheese mixture. Sprinkle with paprika and roll each stalk in a thin slice of buttered National Bread, allowing celery tips to project from end of roll. Fasten with toothpick and chill. Approximate yield: 12 rolled sandwiches.

**MARASCHINO SANDWICH**

Mash 2 packages cream cheese and combine with 2 tablespoons finely chopped maraschino cherries and 1 to 2 tablespoons maraschino syrup. Add 2 tablespoons finely chopped pecans. Spread between thin slices buttered National Bread. Approximate yield: 18 sandwiches.

**SPECIAL STEAK SANDWICH**

Pan-broil 6 small minute steaks in a small amount of butter until lightly browned on both sides. Remove from pan. Place thin slices of Bermuda onion in the fat remaining in the pan and brown lightly. Serve each steak on 2 slices of toasted, buttered National Bread and top with sauted onion ring. Add a few drops of worcestershire sauce to the liquid remaining in pan and pour a portion over each steak sandwich. Approximate yield: 6 sandwiches.

If desired, slices raw Spanish onion or scallions when in season may be served in place of sauted Bermuda onion.

**PIMIENTO CHEESE AND ANCHOVY SANDWICH**

**PINWHEEL SANDWICH**
Soften 1/2 pound yellow cheese and mix thoroughly with 1/4 cup creamed butter. Remove all crusts from loaf of unsliced National Bread except the bottom crust. Cut bread in thin slices lengthwise of loaf. Spread each slice with cheese mixture. Place a row of stuffed olives crosswise at one end of slice and roll up like jelly roll. Wrap each roll in wax paper and chill. To serve cut in thin slices.

**COTTAGE CHEESE AND HORSERADISH SANDWICH**
Blend 1 cup cottage cheese with 2 tablespoons cream, 2 tablespoons grated horseradish, 1 tablespoon lemon juice, 1/2 teaspoon salt and 1 tablespoon finely minced chives. Spread between thin slices of buttered National Bread. Trim off crusts and cut diagonally. Approximate yield: 16 full-slice sandwiches.

**TOASTED MUSHROOM SANDWICH**
Remove stems, peel and chop fine 1 pound mushrooms. Mince 1 small onion and saute in 2 tablespoons butter until golden brown. Add mushrooms and cook about 15 minutes. Add 1/2 teaspoon salt. Blend with mayonnaise enough to moisten to spread. Remove crusts from 12 thin slices National Bread and toast. Spread mushroom mixture between slices of hot toast and serve immediately. Approximate yield: 12 full-slice sandwiches.

**ORANGE GINGER SANDWICH**
Soften 1 package cream cheese, add 2 tablespoons chopped preserved ginger and 1/2 teaspoon grated orange rind. Moisten with 2 tablespoons orange juice. Spread between slices of buttered National Bread, press together firmly, trim off crusts and cut diagonally into triangles. Approximate yield: 16 small sandwiches.
Luncheon Sandwiches
**HOT CHICKEN SANDWICH**
Cut 3/4 cup canned mushrooms in small pieces and saute in 2 tablespoons butter five minutes. Stir in 2 tablespoons flour and add 1 1/4 cups milk gradually, stirring until mixture thickens. Add 1/2 teaspoon salt, 1 cup chopped cooked chicken, 1/4 cup chopped pimiento and 1 teaspoon minced parsley. Let simmer a few minutes until chicken is well heated. Butter thickly, thin slices of National Bread and brown lightly on both sides in frying pan. Cover slices with hot chicken mixture and serve at once. Approximate yield: 6 full-slice sandwiches.

**GRILLED HAM AND CHEESE SANDWICH**
Toast 12 slices National Bread. Butter and spread each with mustard. Place a thin slice of cold baked ham on each slice of toast. Top with a thin slice of soft yellow cheese and sprinkle with paprika. Place on grill pan and broil until cheese is melted. Serve at once.

**GRILLED TOMATO AND CHEESE SANDWICH**
Finely mince 1 green pepper and 1 small onion and combine with 2 tablespoons soft butter, 1/4 teaspoon salt and 1/8 teaspoon pepper. Peel 3 large tomatoes and cut in halves. Spread 6 slices of National Bread with the onion mixture. Cover each with a tomato half and a slice of soft yellow cheese. Place on grill pan and broil until cheese melts and browns. Serve with crisp broiled bacon. Approximate yield: 6 full-slice sandwiches.
**SPECIAL SHRIMP SANDWICH**

Chop 1 1/2 cups of cooked shrimp in small pieces and sprinkle with 1 teaspoon lemon juice. Saute in 1 tablespoon butter for five minutes. Blend with 1 cup thick cream sauce and spread mixture on 8 slices of toasted National Bread. Sprinkle each sandwich generously with grated cheese. Place on grill pan and broil until cheese is melted. Serve at once. Approximate yield: 8 full-slice sandwiches.

**LOBSTER SALAD SANDWICH**

Combine 1 1/2 cups lobster meat with 1 1/2 cups shredded celery. Marinate in French Dressing and chill. Drain. Add 1/2 teaspoon salt and enough mayonnaise to moisten. On a slice of buttered National Bread place a leaf of crisp lettuce and fill with 1/2 cup lobster salad mixture. Cover with a second slice of buttered bread and serve. Garnish with celery hearts and radish roses. Approximate yield: 6 full-slice sandwiches.

**SHRIMP SANDWICH CREOLE**

Cut 1 cup cooked shrimp in small pieces. Saute 1 small minced onion and 1 small minced green pepper in 1 tablespoon butter for five minutes. Add 1/2 cup cooked tomatoes, well drained. Cook 10 minutes longer, add shrimps and heat thoroughly. Spread between slices of National Bread which have been toasted and buttered. Cut diagonally. Serve hot. Approximate yield: 6 sandwiches.

**TUNA CLUB SANDWICH**

Marinate 1 1/2 cups cooked tuna fish and 6 thin slices of tomato in French Dressing. On a slice of toasted buttered National Bread place a crisp leaf of lettuce and spread with mayonnaise. Drain tuna fish and place generous portion on each leaf of lettuce. Add a slice of crisp bacon, top with a slice of tomato and cover with a second slice of buttered toast. Approximate yield: 6 full-slice sandwiches.
**SALMON AND CUCUMBER SANDWICH**
Remove salmon from 1 medium size can. Flake and free of skin and bones. Sprinkle with 1 tablespoon lemon juice. Mix with ½ cup finely shredded celery hearts, ½ small minced onion, ¼ teaspoon salt and blend lightly with ¼ cup mayonnaise. Peel and thinly slice 1 cucumber and marinate in French Dressing. Place a crisp lettuce leaf on one slice of National Bread which has been toasted and buttered. Cover lettuce with a generous portion of the salmon mixture. Top with slices of cucumber and cover with a second slice of buttered bread. Trim off crusts and cut diagonally. Approximate yield: 8 full-slice sandwiches.

**CRAB MEAT SALAD SANDWICH**
Remove crab meat from 1 medium size can. Flake and free of bones. Sprinkle with 1 tablespoon lemon juice. Mix with ¾ cup of finely shredded celery, ½ small minced onion, ½ teaspoon salt and about ¼ cup mayonnaise. Place crisp lettuce on a buttered slice of National Bread, cover with crab meat mixture and a second slice of buttered bread. Trim off crusts and cut diagonally. Approximate yield: 8 full-slice sandwiches.

**HOT HAM AND PINEAPPLE SANDWICH**
Saute 6 thin slices of cooked ham in 2 tablespoons butter for five minutes. Remove from pan. Place 6 slices of canned pineapple in pan and saute until light brown. Toast and butter slices of National Bread and cover each with a slice of sauteed ham, a slice of pineapple and another slice of buttered toast. Serve hot. Garnish with lettuce hearts and ripe olives. Approximate yield: 6 full-slice sandwiches.
SCHOOL LUNCH SANDWICHES
**PEANUT BUTTER CLUB SANDWICH**
Thoroughly mix one medium size jar peanut butter with two tablespoons dairy butter. Spread a slice of National Bread with this mixture. Cover with a second slice of bread and spread with orange marmalade. Cover with a third slice of buttered bread, butter side down. Press lightly together. Cut diagonally. Approximate yield: 8 sandwiches.

**SHREDDED LETTUCE SANDWICH**
Combine 1/4 head shredded lettuce, 4 large stuffed olives, chopped, and 2 tablespoons mayonnaise. Spread between buttered slices of National Bread. Approximate yield: 2 full-slice sandwiches.

**APRICOT SANDWICH**
Combine 1/2 cup cooked apricot pulp with a few drops lemon juice. Soften 1 cream cheese and mix with the apricots. Spread on buttered slices of National Bread. Sprinkle with finely chopped pecans. Cover with a second slice of buttered bread. Cut diagonally and serve. Approximate yield: 10 sandwiches.

**FRESH VEGETABLE SANDWICH**
Combine 1 grated raw carrot, 1 small stalk chopped celery, 1/3 minced green pepper, 1/4 teaspoon salt, 1/8 teaspoon pepper, a few drops lemon juice and 11/2 tablespoons mayonnaise. Spread between buttered slices of National Bread. Approximate yield: 2 full-slice sandwiches.

**PEANUT BUTTER AND CHILI SAUCE SANDWICH**
Cream Cheese and Pineapple Sandwich
Mash 2 packages cream cheese and combine with $\frac{1}{4}$ cup crushed canned pineapple and 2 tablespoons pineapple juice. Spread pineapple mixture between two thin slices of lightly buttered National Bread. Press lightly together, trim off crusts and cut each sandwich into two strips. Approximate yield: 24 Sandwich Strips.

Chopped Pecan Sandwich
Butter thin slices of National Bread and spread with orange marmalade. Sprinkle with finely chopped pecans. Cover with a second thin slice of buttered bread.

Excellent Egg Sandwich
Lightly mix $\frac{1}{2}$ cup chopped broiled bacon, 3 chopped hard-cooked eggs, 1 teaspoon scraped onion, $\frac{1}{2}$ teaspoon salt and $\frac{1}{8}$ teaspoon pepper. Blend with $\frac{1}{4}$ cup mayonnaise. Spread generously between buttered slices of National Bread. Approximate yield: 6 full-slice sandwiches.

Minced Chicken Sandwich
Mix 1$\frac{1}{2}$ cups minced chicken, 1 teaspoon finely chopped parsley, $\frac{1}{4}$ teaspoon salt, $\frac{1}{8}$ teaspoon pepper and $\frac{1}{3}$ cup softened butter. Spread mixture between thin slices of National Bread. Approximate yield: 8 full-slice sandwiches.

Peanut Butter and Banana Sandwich
Combine $\frac{1}{2}$ cup peanut butter and 2 tablespoons dairy butter. Spread on slices of National Bread. Cover each with thin slices of banana. Sprinkle with a few drops of lemon juice. Cover with a second slice of buttered bread. Approximate yield: 6 full-slice sandwiches.
**BEEF LOAF SANDWICH**
To prepare beef loaf mix thoroughly 1 pound chopped round steak, 1 minced onion, 1 tablespoon finely chopped parsley, 1 chopped green pepper and 2 stalks chopped celery. Dip 2 slices National Bread quickly in hot water and then partially drain. Mix with beef loaf mixture. Add 1 teaspoon salt, \( \frac{1}{4} \) teaspoon pepper, 1 teaspoon Worcestershire sauce and 1 egg, slightly beaten. Form in loaf. Bake 45 minutes in hot oven (400°F.) basting every 10 minutes with \( \frac{1}{4} \) cup butter melted in 1 cup boiling water. Let cool, slice and place between buttered slices of National Bread.

**TUNAFISH SALAD SANDWICH**
Remove tunafish from 1 medium size can and flake. Combine with 1 tablespoon lemon juice, 1 tablespoon onion juice, \( \frac{1}{2} \) cup finely chopped celery, \( \frac{1}{2} \) teaspoon salt, \( \frac{1}{4} \) teaspoon pepper and \( \frac{1}{4} \) cup mayonnaise. Add 2 chopped hard-cooked eggs and toss together lightly. Place crisp lettuce on a slice of buttered National Bread, cover with a portion of tunafish salad and top with a second slice of buttered bread. Approximate yield: 8 full-slice sandwiches.

**MINCED HAM SANDWICH**
Put \( \frac{1}{2} \) pound cooked ham and \( \frac{1}{2} \) small onion through food chopper. Moisten with \( \frac{1}{4} \) cup mayonnaise and 1 teaspoon prepared mustard. Spread between slices buttered National Bread. Approximate yield: 8 full-slice sandwiches.

**ROAST BEEF SANDWICH**
Combine \( 1\frac{1}{4} \) cups minced cold roast beef with \( \frac{1}{2} \) teaspoon salt, 1 tablespoon catsup, \( \frac{1}{2} \) teaspoon worcestershire sauce and 1 tablespoon melted butter. Spread between buttered slices of National Bread. Approximate yield: 8 full-slice sandwiches.
**Tongue and Mustard Sandwich**
Blend 1/2 cup butter with 4 teaspoons prepared mustard and spread on thin slices of National Bread. Place 2 thin slices of cold cooked tongue between slices of the buttered bread and press firmly together. Approximate yield: 8 full-slice sandwiches.

**Baked Bean Sandwich**
Drain thoroughly 2 cups canned baked beans (without tomato sauce). Mash and blend with 1 small minced onion, 1/4 cup chili sauce and 1/4 teaspoon salt. Spread evenly between slices of buttered National Bread. Approximate yield: 9 full-slice sandwiches.

**Corn Beef Sandwich**
Combine 1 1/2 cups finely minced corn beef with 2 tablespoons Russian dressing. Spread on buttered slices of National Bread, cover with crisp lettuce and a second slice of buttered bread. Approximate yield: 8 full-slice sandwiches.

**Tomato and Lettuce Sandwich**
Peel and chill 3 tomatoes. Spread buttered slices of National Bread with mayonnaise. On each slice of bread place crisp lettuce. Top with thin slices of tomato and sprinkle with salt and pepper. Cover with a second slice of buttered bread. Approximate yield: 9 full-slice sandwiches.

**Chopped Bacon and Tomato Sandwich**
Party Sandwiches—Continued

★ RIBBON SANDWICH
Remove all crusts from a loaf of unsliced National Bread except the bottom crust. Cut off four lengthwise slices of bread about 1/2 inch thick and butter each. Spread one slice with 3/4 cup chopped watercress moistened with mayonnaise. Cover with a second slice, spread with 4 chopped hard cooked eggs moistened with mayonnaise and seasoned with salt and pepper. Add a third slice of bread, spread with 1/2 cup chopped pimiento moistened with mayonnaise. Cover with the fourth slice of bread buttered side down. Wrap the loaf in wax paper and a dampened cloth. Chill an hour or longer. Slice in 1/8 inch slices.

★ TOASTED CHEESE ROLL
Trim crusts from thin slices buttered National Bread. Cover each with a thin slice of yellow cheese. Roll up like a small jelly roll and seal edge with butter. Bake in a hot oven (450°F.) until light brown.

★ DEVILED HAM AND EGG SANDWICH
Combine deviled ham from 1 five-ounce jar with 1/4 cup chili sauce. Slice 4 hard-cooked eggs. On a thin slice of buttered National Bread spread a layer of deviled ham mixture. Cover with slices of hard-cooked egg and a second slice of buttered bread. Approximate yield: 8 full-slice sandwiches.

★ CHEESE AND GUAVA JELLY SANDWICH
Why sandwiches taste so good when made with National Bread

It is important for you to bear in mind as you use the recipe suggestions in this booklet that all the sandwiches described here are made with National Bread.

National Bread is made of the finest ingredients in modern, sanitary bakeries. It is nutritious, economical and appetizing. And whether you use it in making sandwiches, or serve it as a regular part of every meal, you will always find it of the finest quality.
National Bread