Ultimate Rachel Sando

Yield: 24 sandwiches

Ingredients:

Whole Grain Mustard Slaw

- 7 lbs Reser's® Shredded Homestyle Cole Slaw (71117.15126)
- 1 cup Whole grain mustard
- 2/3 cup Italian parsley, finely chopped

Thousand Island Dressing

- 4 cup Mayonnaise
- 1 cup Ketchup
- 1 cup Sweet pickle relish
- ¼ cup Gochujang paste
- 2 tsp Paprika
- 2 tsp Kosher salt

Assembly

- 48 slices Rye bread, sliced
- 3 cups Thousand Island Dressing
- 12 cups Whole Grain Mustard Slaw
- 7 1/2 lbs Turkey, thinly sliced
- 72 slices Swiss cheese
- Mayo or butter to brush bread prior to grilling

Directions:

1. Preheat griddle to 350°F.
2. For Whole Grain Mustard Slaw, in a large metal bowl, add the entire carton of Reser's Shredded Homestyle Coleslaw. Mix in the other ingredients until combined and refrigerate until ready to use.
3. For Thousand Island Dressing, whisk all the ingredients for the dressing in a small metal bowl to combine and refrigerate until ready to use.
4. To build the sandwich:

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- Spread 1 Tbsp of Thousand Island Dressing on each slice of bread.
- Top with 3 slices of cheese.
- Place 5 oz sliced turkey on one half, top with 1/2 cup Whole Grain Mustard Slaw.
- Put sandwich together and brush mayo or butter on both sides.

5. Place on grill with weight, and grill 2-3 minutes until golden brown on each side.
6. Cut in half to serve.

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