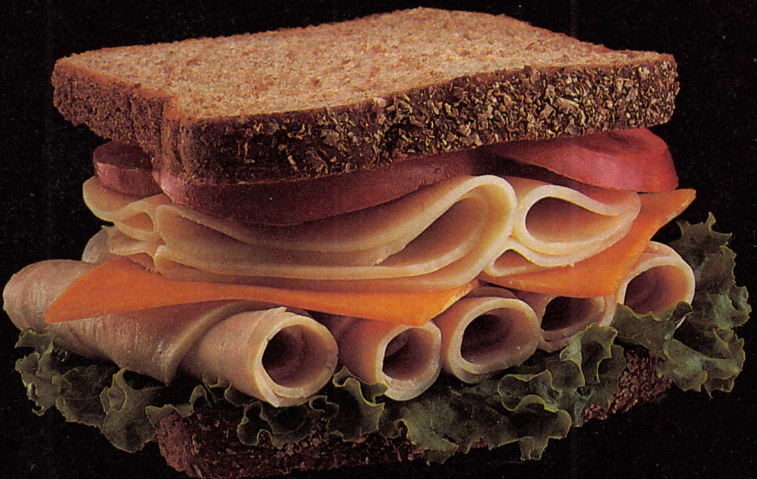


**Ranch on Rye**



**The Contemporary**



**Tri-Level Treat**

**PLEASE TAKE ONE**



**Town House Croissant**



**High Riser Kaiser**



**Garden-Level Apartment**

**TOWN HOUSE CROISSANT**

**1 croissant roll, sliced in half**  
**1/4 cup alfalfa sprouts**  
**2 oz. Deli chicken salad**  
**2 oz. County Line Baby Swiss Cheese, sliced thin**  
**4 cucumber slices**  
**Dill Sauce\***

Prepare Dill Sauce, spread approximately 1 tablespoon sauce on inside portions of croissant. Arrange alfalfa sprouts over croissant base, spoon chicken salad over top; top with County Line Baby Swiss cheese, and cucumber slices. Top with top part of croissant. Slice in half.

Makes 1 sandwich...to make more than 1 sandwich, simply multiply the amount of ingredients by the number of sandwiches needed.

**\* DILL SAUCE**

**1 cup dairy sour cream**  
**1 cup mayonnaise**  
**1 tablespoon dill weed**  
**1 tablespoon instant minced onion**  
**1 tablespoon fresh chopped parsley**  
**1/2 teaspoon dry mustard**

In a small bowl, stir together all ingredients. Refrigerate for 2 hours. Makes enough sauce for 6-8 sandwiches. Will keep for 2 weeks in the refrigerator.

**HIGH RISER KAISER**

**1 Kaiser Roll, sliced in half**  
**Red leaf lettuce**  
**2 oz. Deli roast beef**  
**1 oz. County Line Cheddar Cheese, sliced**  
**1 oz. County Line Monterey Jack Cheese, sliced**  
**Sliced mushrooms**  
**Alfalfa sprouts**  
**Dill Sauce\***

Prepare Dill Sauce, spread 1 tablespoon sauce on inside portions of Kaiser roll. Place lettuce on roll base, arrange County Line Monterey Jack cheese, roast beef, County Line Cheddar cheese, sliced mushrooms and alfalfa sprouts. Slice in half.

Makes 1 sandwich...to make more than 1 sandwich, simply multiply the amount of ingredients by the number of sandwiches needed.

**\* DILL SAUCE**

**1 cup dairy sour cream**  
**1 cup mayonnaise**  
**1 tablespoon dill weed**  
**1 tablespoon instant minced onion**  
**1 tablespoon fresh chopped parsley**  
**1/2 teaspoon dry mustard**

In a small bowl, stir together all ingredients. Refrigerate for 2 hours. Makes enough sauce for 6-8 sandwiches. Will keep for 2 weeks in the refrigerator.

**GARDEN-LEVEL APARTMENT**

**1 Wheat French Roll, sliced in half**  
**Green leaf lettuce**  
**2 oz. Deli egg salad**  
**2 oz. County Line Cheddar Cheese, sliced**  
**Sliced tomatoes**  
**Sliced cucumbers**  
**Avocado wedges**  
**Alfalfa sprouts**  
**Dill Sauce\***  
**Sunflower nuts**

Prepare Dill Sauce, spread approximately 1 tablespoon on inside portions of French Roll. Layer over the roll base, lettuce, egg salad, County Line Cheddar cheese, tomatoes, cucumbers, avocados, sprouts, Dill Sauce and sunflower nuts.

Makes 1 sandwich...to make more than 1 sandwich, simply multiply the amount of ingredients by the number of sandwiches needed.

**\* DILL SAUCE**

**1 cup dairy sour cream**  
**1 cup mayonnaise**  
**1 tablespoon dill weed**  
**1 tablespoon instant minced onion**  
**1 tablespoon fresh chopped parsley**  
**1/2 teaspoon dry mustard**

In a small bowl, stir together all ingredients. Refrigerate for 2 hours. Makes enough sauce for 6-8 sandwiches. Will keep for 2 weeks in the refrigerator.



**RANCH ON RYE**

**2 slices dark rye bread**  
**Green leaf lettuce**  
**2 oz. pastrami or ham, sliced thin**  
**1 oz. County Line Colby Cheese, sliced thin**  
**1 oz. County Line Monterey Jack Cheese, sliced thin**  
**1/4 cup Deli coleslaw**  
**Mustard Sauce\***

Prepare Mustard Sauce, spread approximately 1 tablespoon on one side of each slice of bread. On 1 slice of bread, layer lettuce, pastrami or ham, County Line Colby cheese, County Line Monterey Jack cheese, and coleslaw. Top with other slice of bread. Cut into halves or quarters.

Makes 1 sandwich...to make more than 1 sandwich, simply multiply the amount of ingredients by the number of sandwiches needed.

**\* MUSTARD SAUCE**

**1 cup dairy sour cream**  
**1/2 cup mayonnaise**  
**1/2 cup Dijon-style Mustard**  
**2 tablespoons fresh chopped parsley**

In a small bowl, stir together all ingredients till well mixed. Makes enough sauce for 6-8 sandwiches. Will keep for 2 weeks in the refrigerator.

**THE CONTEMPORARY**

**1 French Roll, sliced in half**  
**Red leaf lettuce**  
**2 oz. Deli ham salad**  
**1 oz. County Line Colby-Jack Cheese, sliced thin**  
**1 oz. County Line Monterey Jack Cheese, sliced thin**  
**Alfalfa sprouts**  
**Sliced tomatoes**  
**Mustard Sauce\***

Prepare Mustard Sauce, spread approximately 1 tablespoon on inside portions of French Roll. Arrange lettuce over roll base, spread ham salad over lettuce. Layer County Line cheeses over ham salad. Top with sprouts and sliced tomatoes. Cover with the top part of French Roll.

Makes 1 sandwich...to make more than 1 sandwich, simply multiply the amount of ingredients by the number of sandwiches needed.

**\* MUSTARD SAUCE**

**1 cup dairy sour cream**  
**1/2 cup mayonnaise**  
**1/2 cup Dijon-style Mustard**  
**2 tablespoons fresh chopped parsley**

In a small bowl, stir together all ingredients till well mixed. Makes enough sauce for 6-8 sandwiches. Will keep for 2 weeks in the refrigerator.

**TRI-LEVEL TREAT**

**2 slices whole wheat bread**  
**Green leaf lettuce**  
**3 oz. Deli turkey breast, sliced thin and rolled up**  
**1 oz. County Line Provolone Cheese, sliced thin**  
**1 oz. County Line Cheddar Cheese, sliced thin**  
**2 slices fresh tomatoes**  
**Dill Sauce\***

Prepare Dill Sauce, spread approximately 1 tablespoon on 1 side of each slice of bread. Layer over top; lettuce, turkey, County Line Provolone and County Line Cheddar cheese, and slices of tomato. Top with other slice of bread.

Makes 1 sandwich...to make more than 1 sandwich, simply multiply the amount of ingredients by the number of sandwiches needed.

**\* DILL SAUCE**

**1 cup dairy sour cream**  
**1 cup mayonnaise**  
**1 tablespoon dill weed**  
**1 tablespoon instant minced onion**  
**1 tablespoon fresh chopped parsley**  
**1/2 teaspoon dry mustard**

In a small bowl, stir together all ingredients. Refrigerate for 2 hours. Makes enough sauce for 6-8 sandwiches. Will keep for 2 weeks in the refrigerator.

