



## Napa Picnic Sandwich

Recipe By UNICOI PRESERVES

SERVES: 1-2

### INGREDIENTS:

- |                            |   |                            |   |
|----------------------------|---|----------------------------|---|
| <input type="checkbox"/> 1 | Ingles bakery French baguette             | <input type="checkbox"/> 4 | tblsp. Unicoi Preserves Salted Caramel Peach Spread |
| <input type="checkbox"/> 2 | tblsp. Laura Lynn salted butter, softened | <input type="checkbox"/> ¼ | lb. Havarti cheese, <i>deli sliced</i>              |
| <input type="checkbox"/> 2 | tblsp. Laura Lynn coarse ground mustard   | <input type="checkbox"/> ¼ | lb. lacy Swiss cheese, <i>deli sliced</i>           |
| <input type="checkbox"/> ¾ | lb. ham, <i>deli sliced</i>               | <input type="checkbox"/> 1 | cup Harvest Farms organic spring mix lettuce        |

### DIRECTIONS:

- ☐ 1. Cut baguette in half horizontally. Hollow out some of the bread from the inside of the top half. Spread butter on the cut sides of both the top and the bottom of the bread.
- ☐ 2. Spread mustard on the bottom of the bread.
- ☐ 3. Layer ham, salted caramel peach spread, Havarti, and Swiss cheeses. Top with lettuce.
- ☐ 4. Add top of baguette to sandwich, press firmly, and wrap to travel. Cut and serve when you're ready to picnic.

*We picked up a similar sandwich on the way to a vineyard in Napa, and enjoyed it with wine on a beautiful spring day.*

**Did you make this recipe?**

Tag your picture ( @inglesmarkets ) and you might win a prize!