

Jordan Sanchez
Professor Rosenstein
ENG 2575
April 9, 18

How To Create The Perfect Turkey Sandwich



Table of Contents

I.	Preface.....	Page 3
II.	Ingredients and Tools.....	Page 3
III.	Safety and Warnings.....	Page 4
IV.	Preparing the Sandwich.....	Page 5
V.	In Conclusion.....	Page 9

I. Preface

This manual will display the proper and most efficient way to create a delicious turkey sandwich. The art of creating the perfect turkey sandwich is often mistaken to be a simple, menial task. This is true of making an amateurish everyday meal, and if this is your goal, this guide is not meant for you. This guide is for the chef in training, the person who wants to impress their significant other with a world-class meal, the hungry person who needs a quick, yet spectacular dish.

This manual contains instructions for the ultimate meal, meant only for the most dedicated of turkey sandwich connoisseurs. First, we will outline the ingredients and other materials necessary for this endeavor.

II. Ingredients and Tools

Ingredients

- (2) Slices of white (or whole wheat) bread
- (2) Slices of turkey
- (1) Slice of Swiss cheese
- (2) Pieces of lettuce
- (1) Slice of tomato
- (1) Teaspoon of mayonnaise
- (1) Pinch of salt
- (1) Pinch of pepper

Tools

- Toaster
- Knife
- Plate
- Pair of tongs

III. Safety and Warnings



- We will be using a toaster, which can reach extremely high temperatures. Always use caution when operating one and be sure to use tongs or other utensils to retrieve food from one.
- A knife will be used in this guide and should be handled with care. Because of its sharp point and edges, always make sure to keep it at a safe distance and use carefully to avoid injury.
- When dealing with food one must always be aware of any possible allergies. Please refer to the ingredient list, and if allergic to any, please find a proper alternative.

IV. Preparing the Sandwich

Step 1. Before handling any of the ingredients, make sure to thoroughly wash hands.

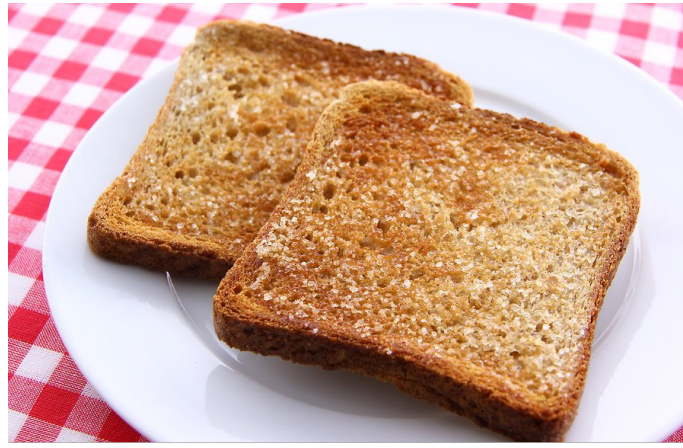


Step 2. Retrieve two (2) slices of bread from package and proceed to place them in the slots of your toaster. Set the timer to 1 minute and 15 seconds on the “toast” setting.



Step 3. Take out the plate that you will be placing the sandwich on and put it on the counter. Proceed to take out the rest of the ingredients that you will be using.

Step 4. After hearing the bread finish toasting, take your tongs or applicable utensil to take the bread out of the toaster. *(Be extremely wary of the high temperature of the bread and toaster)* Place the slices of bread adjacently on the plate.



Step 5. Select one side of the bread for meat, cheese and vegetable and the other for condiments. Keep them separate.

Step 6. Place the turkey on its respective bread, having the slices on each side of the bread overlapping each other to cover as much of the bread as possible.



Step 7. Place the slice of Swiss cheese in the middle of this same piece of bread, covering an equal portion of each slice of turkey.

Step 8. Take your two (2) pieces of lettuce and place them on each side of the slice of Swiss cheese so only the middle of the slice is visible.

Step 9. Place the tomato slice on top of the lettuce, making sure it is neatly stacked on top.

Step 10. Take your knife and carefully spread approximately one (1) teaspoon (or your desired amount) of mayonnaise on the designated slice of bread for condiments. Make sure to spread the mayonnaise evenly among the entire slice of bread.

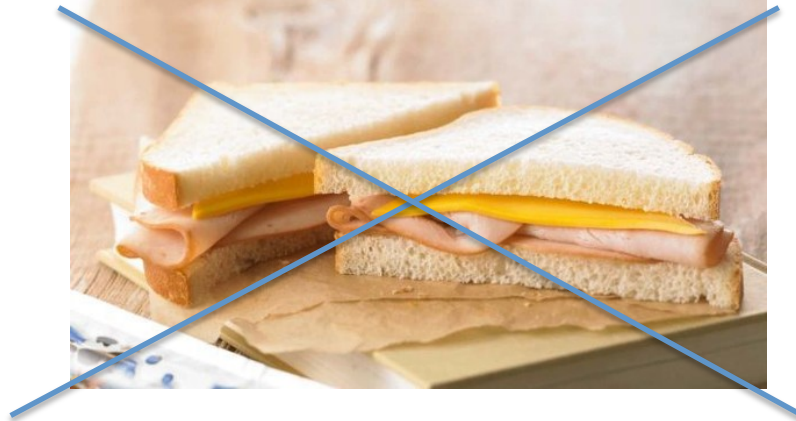


Step 11. Take a pinch of salt and drizzle it over the full spread of mayonnaise. Afterwards, take a pinch of pepper and do the same action.



Step 12. Place the two slices of bread on top of each other, making sure that your turkey, tomato and lettuce ever so slightly jut out of each side of the bread.

Step 13. Take your knife and carefully slice your bread in half down the middle forming two (2) rectangles (or diagonally forming two (2) triangles if you are uncultured)



Step 14. Proceed to enjoy your perfectly created sandwich!!!! (Or close to perfect sandwich if you cut it diagonally.)



V. In Conclusion

If you followed this guide to a tee, you should have created the ultimate sandwich. Not many will be fully able to comprehend the level of this sandwich, let alone have the ability to properly create it. One must normally be an extremely talented chef to be capable of creating a meal of this caliber. However, these instructions were crafted to give anyone the chance to feel like a world famous chef for a day. Hopefully you thoroughly enjoy the taste of this delicious sandwich, and pass the wisdom of this meal onto the rest of the world.