



# Dairy Isle Dagwood

## Ingredients

- French Bread or Multigrain Ciabatta
- Roasted Garlic Mayo (see recipe)
- Sliced Dairy Isle Mozzarella
- Shaved Country Ham
- Sweet Honey Mustard
- Sliced Dairy Isle Old or Sharp Cheddar
- Shaved Roast Beef
- Sliced Dairy Isle Marble Cheese
- Shaved Smoked Turkey
- Sliced Bread and Butter Pickles
- Kosher Dill Pickle
- Sliced tomatoes
- Pea Shoots
- Cracked Black Pepper

## Method

- Start with bottom half of a sliced French Bread or Ciabatta bun
- A layer of roasted garlic mayo
- Slices of Dairy Isle mozzarella
- Shaved country ham
- Dash of Sweet Honey Mustard
- 2 slices of Dairy Isle Sharp cheddar
- 1.5 oz. shaved roast beef
- 2 slices of Dairy Isle marble cheese
- 1.5 oz. smoked turkey
- A generous layer of bread and butter pickles
- A squeeze of honey mustard, cover with top of ciabatta
- Topped with slice dill pickles and cracked pepper.

### Roasted Garlic Mayo Recipe

Makes 1/2 cup

- 1/2 Cup Mayonnaise
- 1/2 lime juice and zest
- 2 head of garlic roasted
- Pinch salt and pepper
- Mix together the mayonnaise, garlic and lime juice, refrigerate.
- To roast the garlic cut top off of the garlic bulb drizzle in olive oil and wrap in foil bake in oven at 350 F for 30 to 40 minutes until soft.
- Squeeze into mayo when ready and season to taste with salt and pepper.