

# Sensational Sandwiches and Burgers



## Classic Egg Sandwich

A classic!

PREPARATION: **10mins** COOKING: **8mins** SERVES: **6**

### Ingredients:

- 1/2 cup KRAFT\* Classic Egg Mayonnaise
- 2 teaspoons wholegrain mustard
- 12 hard boiled eggs, chopped
- 1/2 cup chives, finely chopped
- Salt and pepper, to taste
- 1 loaf white sandwich bread, cut lengthwise
- 50g watercress or fine lettuce leaves

### Method:

1. **COMBINE** mayonnaise, mustard, eggs, chives, salt and pepper.
2. **SPREAD** half of the bread slices with egg mixture. Top with watercress.
3. **TOP** with another slice of bread spread with KRAFT\* Whole Seeded Mustard Mayonnaise. Trim the crusts away and slice into fingers. Serve.



## Chicken Poh Boy with Garlic Philly\*

A touch of New Orleans for lunch.

PREPARATION: **10mins** COOKING: **10mins** SERVES: **4**

### Ingredients:

- 2 chicken fillets
- Cajun seasoning mix
- Garlic oil spray
- 4 pannini rolls approx 25cm long
- 80g PHILADELPHIA\* Spreadable Garlic and Herb
- 80g lettuce mix
- 1 red onion sliced
- 1 yellow capsicum, chargrilled and cut into strips
- 1 large avocado sliced
- 1/4 cup KRAFT\* Mayonnaise

### Method:

1. **COAT** the chicken in the seasoning mix then spray well with oil. Chargrill in a hot pan for 8-10 minutes or until the chicken is cooked thoroughly. Cut into thick strips.
2. **SPLIT** each pannini roll 3/4 through along the length. Spread one side of each liberally with the Philly\*, top with lettuce, hot chicken, onion, pepper and avocado. Drizzle with a little mayonnaise. Cut in halves and serve immediately.



## The Ultimate Steak Sandwich

Delicious to the last bite!

PREPARATION: **20mins** COOKING: **8mins** SERVES: **6**

### Ingredients:

- 2 tablespoons oil
- 600g onions, sliced
- 4 cloves garlic, crushed
- 2 tablespoons brown sugar
- 2 tablespoons balsamic vinegar
- 1/2 cup water
- 6 x 100g minute steaks
- 12 thick slices of continental bread toasted
- 1/2 cup KRAFT Classic Mayonnaise
- 3 cloves garlic, crushed
- 100g rocket leaves
- 3 tomatoes, sliced
- 150g blue cheese, crumbled



### Method:

1. **HEAT** the oil and saute the onion and garlic for 10-12 minutes, add the sugar, balsamic vinegar and water and simmer a further 20 minutes or until soft and golden.
2. **CHAR-GRILL** the steaks to your liking.
3. **ASSEMBLE:** Combine the Kraft Mayonnaise with the garlic and spread onto half the toast. Top with the rocket leaves, tomato, steak, onions and lastly the blue cheese and remaining toast. Serve immediately.

## Crunchy Chicken Burgers

Delicious burgers, great on the BBQ too!

PREPARATION: **20mins** COOKING: **12mins** SERVES: **6**

### Ingredients:

- ¼ cup KRAFT\* Miracle Whip Mayonnaise
- 500g chicken mince
- 3 bacon rashers, finely chopped
- 1 onion, finely chopped
- 1 stick celery, finely chopped
- Salt and pepper
- 1 cup plain flour
- ¼ cup KRAFT\* Miracle Whip Mayonnaise, extra
- 2 cloves garlic, crushed
- 1½ tablespoons fresh rosemary, chopped
- 1-2 tablespoons oil
- 6 crusty rolls, split
- 80g lettuce mix
- 1 avocado, sliced
- 1 red capsicum, roasted and cut into strips



### Method:

1. **COMBINE** mayonnaise, chicken and the next four ingredients, mix well. Form mixture into six even burgers. Toss each in flour to coat. Refrigerate 30 minutes.
2. **COMBINE** the extra mayonnaise with garlic and rosemary. Refrigerate.
3. **HEAT** the oil in a frying pan and cook burgers until golden and cooked through. Drain. Assemble lettuce mix onto bread roll halves. Top with burgers, avocado and capsicum. Drizzle with prepared rosemary mayonnaise. Top the remaining half of the bread roll. Serve with French Fries.

## Mad Mustard Dogs

These mad mustard dogs are great for the adults.

PREPARATION: **10mins** COOKING: **10mins** SERVES: **4**

### Ingredients:

- 4 kranksy sausages
- 4 long hot dog rolls, split
- 1/2 cup sauerkraut
- 1/4 cup KRAFT\* Classic Mayonnaise
- 1 tablespoon seeded mustard

### Method:

1. **GRILL** the kranksy sausages until cooked, add sauerkraut to warm through.
2. **PLACE** the sausages and sauerkraut in the split hot dog rolls.
3. **COMBINE** mayonnaise and mustard and drizzle over the roll. Serve.



## Prawn and Chive Rolls

Just the thing for a warm summers day.

PREPARATION: **10mins** COOKING: **0mins** SERVES: **4**

### Ingredients:

- 125g PHILADELPHIA\* Cream Cheese, softened
- 1 tablespoon lemon juice
- ¼ teaspoon lemon rind
- 1 tablespoon chives
- 1 tablespoon KRAFT\* Classic Mayonnaise
- Salt and pepper, to taste
- 4 x 15cm petit pain rolls
- 150g peeled cooked prawns
- Watercress, to serve

### Method:

1. **COMBINE** Philly\*, lemon juice, rind, chives and mayonnaise until smooth. Season to taste.
2. **SPLIT** rolls in half lengthways and spread the base with Philly\* mixture.
3. **TOP** with prawns and watercress and replace lid. Serve.

### Handy Hint:

The best way to soften Philadelphia\* block is to allow it to stand for 1 hour at room temperature or remove Philly\* from foil, cut into chunks and microwave on high for 30 seconds per 250g.

