

MONSTER SANDWICH FOR 12

1/2 cup of old fashioned oats
2 tablespoons of softened butter
1/2 cup of boiling water

In a large bowl, combine the oats, boiling water and butter; let stand 5 minutes.

Meanwhile, dissolve the yeast (from the box of Hot Roll Mix) with the warm water. Add to the oat mixture (after you have waited the 5 minutes) and add the 2 eggs and 1 T of minced onion.

1 Box of Hot Roll Mix -16 oz (I use Pillsbury but the store brands are good too)
3/4 cup of warm water (110° - 115°)
2 eggs (beaten)
1 tablespoon of dried, minced onion

Add the flour from the Box of Hot Roll mix; stir well. (do not knead) Spread dough onto a 10" circle on a well-greased pizza pan (I like to use parchment paper on my sheet). Spray some plastic wrap with cooking spray and cover the dough with the plastic wrap and let rise in a warm place, until double, about 45 minutes.

TOPPING:

1 egg
1 tsp. garlic salt
1 tablespoon dried minced onion
1 tablespoon sesame seeds

Remove the plastic wrap - carefully!

Beat the egg and garlic salt; brush gently over the dough. Sprinkle with the minced onion and sesame seeds. Bake at 350° for 15-30 minutes or until golden brown. Remove from pan; cool on a wire rack. Split lengthwise with a serrated knife.

FILLING:

1/2 cup of mayonnaise
4 tsp prepared mustard
1/2 tsp prepared horseradish

Combine mayonnaise, mustard and horseradish; spread over cut sides of loaf. Layer with the remaining filling ingredients. Cut into wedges to serve.

Lettuce leaves
8 oz of thinly sliced fully cooked ham
6 oz of cheese of your choice - I used yellow American, but have used provolone and Swiss cheese.
1 medium, sweet onion, thinly sliced
2 large tomatoes
1 green pepper thinly sliced (I omitted this in mine)

The type of meat and cheese you use depends on your family. You can also do two types of meats, like ham and turkey and two types of cheese. Make it as big as you want!!