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" Fardella has produced a superior black forest ham, with an authentic deli flavour. Enjoy it for breakfast, in sandwiches, wraps and more!"

Egg, Ham and Cheese Wrap

Monte Cristo Sandwich

- 3 slices thinly sliced Fardella black forest ham, about 4oz
- 2 slices Swiss cheese
- 2 1/2-inch thick slices bread
- 2 eggs
- 1/4 cup milk
- 3 tablespoons butter

In a mixing bowl whisk together the eggs and milk. Dip bread in the egg mixture, turning carefully, until well coated and all of the mixture is absorbed. Place on grill or in skillet and cook slowly for 2 minutes; turn and add cheese and ham between egg dipped bread. Keep flipping sandwich until ham is warm, cheese is melted and both sides are golden brown.

Dill-icious Ham Sandwich

- 3 slices thinly sliced Fardella black forest ham
- 1 slices cheddar cheese
- panini bun
- 2 slices of tomato
- 2 lettuce leaves
- 2 tsp mayonnaise
- 1/2 tsp fresh dill chopped
- pepper to taste

Slice the panini bun in half, place sliced ham, tomatoes and lettuce on the bottom half of the bun. On the top half spread mayonnaise and sprinkle with dill and pepper. Put sandwich together.



"Make your sandwich unique, just like your business.
Create something new, we have everything you need!"

Use a unique bun;

- ~A Baguette #38318
- ~A Ciabatta Bun #36648
- ~Focaccia Rosemary Bread #38313
- ~An Onion Bun #36638

Use different cheeses;

- ~Cheddar Cheese Natural Slices #20766
- ~Provolone Slices Natural #20729
- ~Swiss Cheese Natural Slices #20768

Create your own spread;

- ~Spinach Pesto Spread
- ~Eggplant Spread
- ~Onion Honey Mustard
- ~Spicy Mayonnaise
- ~Top your sandwich with grilled vegetables

" What to do with the left over ham?
Here are some ideas to help use up the
rest of that ham quickly!"

Try making;

- ~Split pea soup or ham & vegetable soup
- ~Ham Salad or Ham Spread
- ~Ham and cheese quesadilla
- ~Try the recipe below; great as a lunch special with a side salad or as a dinner bundle including salad, roll, dessert, coffee or tea. Great profit!

Baked Macaroni, Cheese and Ham

INGREDIENTS:

- 6 tablespoons butter
- 4 tablespoon flour
- 1 3/4 cup milk
- 1 cup shredded Swiss cheese
- 1 cup shredded cheddar cheese
- 1/4 cup parmesan cheese
- 5 cups cooked macaroni
- 3 cups cooked, diced ham
- 1 cup bread crumbs
- 1/4 cup diced scallions

In a large saucepan over medium-low heat, melt butter; add flour and stir until smooth and bubbly. Gradually stir in milk. Continue cooking, stirring, until sauce just begins to bubble and sauce has thickened. Combine sauce with cheese, hot cooked macaroni, scallions, ham and 1/2 the bread crumbs; mix well. Pour into buttered casserole dish. Sprinkle remaining bread crumbs over the top of the macaroni. Bake at 350° for about 20 to 25 minutes. Serves 6-8.