

Sandwich Loaf

*Easy Summer Entertaining (1991)
Kraft General Foods, Inc.*

Servings: 14

*1 loaf (2 pounds) unsliced sandwich
bread (approx. 15-1 1/2 inches long)*

2 cups fresh basil or spinach leaves

CHICKEN FILLING

*2 1/2 cups cooked chicken, finely
chopped*

3/4 cup Miracle Whip®

1/2 cup celery, chopped

*2 tablespoons green onion, finely
chopped*

1 teaspoon curry powder

1/8 teaspoon salt

HAM FILLING

2 1/2 cups ham, finely chopped

3/4 cup Miracle Whip®

1/2 cup pecans, chopped

*2 tablespoons red pepper, finely
chopped*

FROSTING

3 packages (8 ounce ea) light

Neufchatel cheese, softened

3/4 cup Miracle Whip®

2 tablespoons lemon juice

Preparation Time: 45 minutes

For the chicken filling: In a bowl, mix together the chicken, Miracle Whip, celery, green onion, curry powder and salt until well blended.

For the ham filling: In a bowl, mix together the ham, Miracle Whip, pecans and red pepper until well blended.

For the frosting: In a bowl, beat the Neufchatel cheese, Miracle Whip and lemon juice until well blended.

Cut the crusts from the bread. Discard the crusts. Cut the bread into six lengthwise slices.

Spread one bread slice with one-third cup of the frosting. Layer basil leaves over the frosting. Top with a second bread slice.

Spread one-half of the chicken filling over the second bread slice. Cover with a third bread slice. Spread the third slice with one-half of the ham filling.

Top with the fourth bread slice. Spread one-third cup of the frosting over the fourth bread slice. Layer basil leaves over the frosting. Top with the fifth bread slice. Spread the fifth slice with the remaining chicken salad.

Top with the sixth bread slice. Spread the remaining ham salad over the sixth slice.

Gently press down on the loaf to make it even. Place the loaf on a serving platter.

Spread the remaining frosting over the top and sides of the bread loaf. Wrap securely with plastic wrap. Chill overnight.

If desired, garnish with tomato roses, carrot cutouts and green onion fans using a pastry tube fitted with a star tube.

Per Serving (excluding unknown items): 295 Calories; 24g Fat (73.7% calories from fat); 12g Protein; 7g Carbohydrate; trace Dietary Fiber; 48mg Cholesterol; 603mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 4 Fat; 1/2 Other Carbohydrates.

Sandwiches

Per Serving Nutritional Analysis

Calories (kcal):	295	Vitamin B6 (mg):	.2mg
% Calories from Fat:	73.7%	Vitamin B12 (mcg):	.3mcg
% Calories from Carbohydrates:	9.6%	Thiamin B1 (mg):	.3mg
% Calories from Protein:	16.6%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	24g	Folacin (mcg):	6mcg
Saturated Fat (g):	4g	Niacin (mg):	4mg
Monounsaturated Fat (g):	3g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	0
Cholesterol (mg):	48mg	% Daily Value*	0 0%
Carbohydrate (g):	7g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	12g	Lean Meat:	1 1/2
Sodium (mg):	603mg	Vegetable:	0
Potassium (mg):	179mg	Fruit:	0
Calcium (mg):	10mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	4
Zinc (mg):	1mg	Other Carbohydrates:	1/2
Vitamin C (mg):	11mg		
Vitamin A (i.u.):	99IU		
Vitamin A (r.e.):	11 1/2RE		

Nutrition Facts

Servings per Recipe: 14

Amount Per Serving

Calories 295 Calories from Fat: 218

% Daily Values*

Total Fat	24g	37%
Saturated Fat	4g	20%
Cholesterol	48mg	16%
Sodium	603mg	25%
Total Carbohydrates	7g	2%
Dietary Fiber	trace	2%
Protein	12g	

Vitamin A	2%
Vitamin C	18%
Calcium	1%

Iron

4%

** Percent Daily Values are based on a 2000 calorie diet.*