



**THE NEW YORKER:
WISCONSIN STYLE**

Chef—*George Lackey*
HOTEL IROQUOIS, MACKINAC ISLAND, MI



Yield: 12 sandwiches
Portion: 1 sandwich / ¼ cup sauce

INGREDIENTS	WEIGHT	MEASURE	METHOD
Pumpernickel bread		24 slices	<p>1. On a clean, flat surface, lay out bread slices. Spread each slice evenly with 1 Tbsp. Horseradish Mustard Mixture. Top half of bread slices (12) with 2 pickle slices.</p> <p>Layer 1 slice Wisconsin Smoked Gouda, 2 slices hard salami and ¼ cup Pickle Slaw on top of pickle slices.</p> <p>Top remaining 12 bread slices with 2 slices Wisconsin Gruyère and 3 oz. shaved corned beef.</p> <p>Put the 2 different topped sandwich halves together and tap down to secure. Cover and refrigerate.</p> <p>2. To serve: Slice sandwich in half diagonally. Skewer top of each half with a food pick speared with a pickle slice and olive.</p>
<i>Horseradish Mustard Mixture*</i>		1½ cups	
Dill pickle sandwich slices, drained		24 slices	
Wisconsin Smoked Gouda cheese	12 oz.	12 slices	
Hard salami slices, thinly sliced	12 oz.	24 slices	
<i>Pickle Slaw**</i>		1 qt.	
Wisconsin Gruyère cheese	1 lb. 8 oz.	24 slices	
Corned beef, thinly shaved	2 lb.	3 qt.	
Pickle slices, for garnish		12	
Large green olives, for garnish		12	
*HORSERADISH MUSTARD MIXTURE			<p>1. Combine ½ cup Dijon mustard with ¼ cup prepared horseradish.</p>
Dijon mustard		1 cup	
Prepared horseradish		¼ cup	
**PICKLE SLAW			<p>1. In a bowl, combine cabbage and pickle relish. Stir in mayonnaise. Combine slaw mix with remaining horseradish mustard mixture and toss well to coat. Cover and refrigerate at least 2 hours before using as directed.</p>
Cabbage, shaved	1 lb.	2 qt.	
Dill pickle relish, drained	13 oz.	1½ cups	
Mayonnaise		1 cup	

<http://foodservice.wisdairy.com>

