

## Festive Club Sandwich



*A festive twist on the classic triple stacked club sandwich. Using chicken, smoked bacon, cranberry sauce, swiss cheese and chestnut mayo the delicious sandwich is a winning combination at Christmas - and a change from turkey.*

**Serves:** 4

**Profitability:**

**Author:** Charlie Gilpin, owner of Project Sandwich, London

**Ingredients:**

4 free range boneless chicken thighs

8 rashers smoked streaky bacon

4 slices Red Leicester

4 slices Edam

400g frozen cranberries

100g caster sugar

Orange juice

1 tsp allspice

Salt & pepper

180g whole chestnuts (ready to eat), roughly chopped

1 tbsp mayonnaise

Gem lettuce

12 thick slices white bread

### **Steps:**

#### CRANBERRY SAUCE

Empty the cranberries into a large saucepan, over a low heat. Add the orange juice until it barely covers the cranberries

Add the caster sugar, sprinkle over the allspice and a pinch of salt and pepper, combine the mixture and bring to a low simmer

Cook for about 10-15 minutes until the cranberries are barely holding their shape. Check their sweetness and seasoning and pour into a container and cool, and allow to thicken

#### SANDWICH FILLING

Season the chestnuts with salt and pepper, then add the mayonnaise

Place the bacon into a cold, non stick frying pan, and bring to a medium/high heat. Turn the bacon once as it turns golden and crisp. Take out and leave on a tray

3. Place the chicken skin side down into the hot bacon fat. Once the skin is golden and crispy, remove it and slice into sandwich pieces

Throw the chicken back into the pan, and reduce to a medium/low heat and gently cook to prevent it drying out. Season with salt and pepper

Portion your chicken into little piles inside the frying pan and place two slices of bacon next to each one

Lay one slice of Red Leicester onto your pile of cooked chicken and one slice of Edam on your bacon

While the cheese melt onto the meat, lightly toast three slices of bread

TO ASSEMBLE

Cover 2 slices of toast with cranberry sauce and gem lettuce

Place the cheesy chicken onto one slice and the cheesy bacon on the other

Leaving the chicken layer as the base, place the second piece of toast on top, bacon side up

Cover your third piece of toast with a thick layer of chestnut mayo, and place on top of the bacon as a lid. Slide diagonally and serve