

Ingredients

- Butterball Turkey Sandwich Meat (Deli Cut)
- Mayonnaise
- Wheat bread
- Swiss cheese
- Red or White Onions
- Spicy Mustard
- Lettuce



Steps

1. Lay out 2 pieces of bread.
2. Spread 1 teaspoon of mayonnaise on each slice of bread.
3. Spread 1 teaspoon of mustard on each slice of bread.
4. On one slice of bread place 3 slices of the butterball turkey depending on how much meat you like in your sandwich.
5. Take one slice of the Swiss cheese and lay it on top of the turkey.
6. Place Lettuce and Onions over the cheese.
7. Lay the other slice of bread over the rest of the sandwich.

Ingredients

- 1 cup sugar (can reduce to 3/4 cup)
- 1 cup water (for the simple syrup)
- 1 cup lemon juice
- 3 to 4 cups cold water (to dilute)

Method

1 Make simple syrup by heating the sugar and water in a small saucepan until the sugar is dissolved completely.

2 While the sugar is dissolving, use a juicer to extract the juice from 4 to 6 lemons, enough for one cup of juice.

3 Add the juice and the sugar water to a pitcher. Add 3 to 4 cups of cold water, more or less to the desired strength. Refrigerate 30 to 40 minutes. If the lemonade is a little sweet for your taste, add a little more straight lemon juice to it.

Serve with ice, sliced lemons.

Serves 6.

Perfect Lemonade Recipe



http://www.simplyrecipes.com/recipes/perfect_lemonade/