

Rea Valley

discover the taste!



## CLUB SANDWICH WITH PORK TONGUE

A toasted sandwich stack with Pork Tongue, avocado, pork scratchings & apple sauce, with a cocktail stick speared through the sandwich

### Method - Makes 2 sandwiches

1. Using a fork, mash the avocado with the lemon juice in a small bowl and season. Toast the bread and spread each slice on one side with a little mayonnaise and ½ tablespoon of apple sauce.
2. On two of the slices of toast top with lambs lettuce (or pea shoots) mashed avocado, sliced radishes, sliced tomato, crushed pork scratchings, and slices of pork tongue.
3. Layer the toast up, finishing with the untopped slice, mayonnaise side down on top.
4. Use a golf tee to skewer the whole sandwich together and serve.

### Ingredients

½ an avocado, peeled  
juice ½ lemon  
6 slices white bread  
2 tbsp mayonnaise  
1 tbsp apple sauce  
25g lambs lettuce or pea shoots  
3 radishes, thinly sliced  
2 ripe tomatoes, sliced  
1 small packet of pork scratchings, crushed  
8 thin slices of Rea Valley pork tongue  
Salt and freshly ground black pepper  
2 golf tees