

Our State eats

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Turkey Cobb Club

Yield: 4 servings.

- 16 strips thick-cut bacon, cooked crispy**
- 4 hard-boiled eggs, sliced**
- 12 slices white bread, toasted**
- $\frac{3}{4}$ cup to 1 cup Duke's mayonnaise**
- 10 romaine lettuce leaves**
- 3 avocados, sliced**
- Salt and pepper to taste**
- 4 ounces blue cheese, crumbled**
- 16 slices roasted or slow-cooked turkey breast**

Arrange 3 bread slices in a row. Spread 1 tablespoon mayonnaise over 1 side of each slice. Place a lettuce stack on top of the first bread slice, top with 2 avocado slices, and season with salt and pepper to taste. Place 2 bacon strips over the avocado and top with 2 slices of turkey.

Season turkey with salt and pepper to taste.

Repeat with the second bread slice and add sliced eggs and blue cheese. Carefully place the second stack on top of the first, turkey side up. Cover with the third bread slice, mayonnaise side down.

Use 4 long toothpicks to secure the sandwich. Using a serrated knife, cut through diagonally to make 4 wedges. Repeat entire process with the remaining ingredients to make 3 more sandwiches.



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