

Turkey O'Toole-like Sandwich

Pretzel Roll Ingredients:

- 1 1/2 cups warm water (110 - 115 °F)
- 1 tbsp sugar
- 2 tsp kosher salt
- 1 package active dry yeast- quick rise kind works great
- 4 1/2 cups all-purpose flour
- 4 tbsp butter, melted
- Oil spray (for bowl)
- 10 c water
- 2/3 c baking soda
- 1 egg yolk beaten with 1 tablespoon water
- Pretzel salt or Coarse Kosher Salt

Directions for making rolls:

1. Combine warm water, sugar and kosher salt in the bowl of a stand mixer and sprinkle the yeast on top.
2. Allow to sit for 1-2 minutes then whisk until the mixture begins to foam.
3. Add the flour and butter
4. Using the dough hook attachment, mix on low speed until well combined
5. Change to medium speed and knead until the dough is smooth and pulls away from the side of the bowl
6. Remove the dough from the bowl, and place in clean bowl that is sprayed with oil
7. Spray the top of the dough with oil.
8. Cover bowl with plastic wrap and sit in a warm place for approximately 1 hour or until the dough has doubled in size

9. Preheat the oven to 450 °F.
10. Line 2 cookie sheets with parchment paper and set aside
11. Bring 10 c of water and the baking soda to a rolling boil in an 8-quart saucepan
12. On a clean surface, spray oil
13. Separate dough into 4-6 sections (I did 4 this time and the rolls are HUGE)
14. Roll out the dough into a "snake"- or long rope
15. Spiral the long rope into the shape of a roll- or a circle (like a cinnamon roll shape)
16. Place onto the parchment-lined sheet

17. When water is boiling, place the pretzels into the boiling water, 1 by 1, for 30 seconds
18. Remove each from the water using a large flat spatula, or something else that you might have that doesn't collect water and is as big as the roll you are putting

in the water (the dough puffs and cooks a bit, but it is still soft and you don't want the spiral to break apart)

19. Return to the cookie sheet, brush the top of each pretzel with a mixture of beaten egg yolk and water
20. If you are freezing either all or some of them for later use- DO NOT put salt on roll- just skip the salt step
21. If you are using them now, sprinkle with the pretzel salt or Coarse Salt
22. Bake until dark golden brown in color, about 12 to 14 minutes. (They do puff even more so do not place them too close together on the tray before cooking)
23. Transfer to a cooling rack for at least 5 minutes before serving or freezing
24. If frozen- thaw out roll when you want to use it- mix egg and water together again, brush with egg mixture, and put salt on top
25. Place in oven about heated to about 350°F, cook until dry- but do not burn

Ingredients for sandwich:

- Roll already w/ salt on top
- Turkey from the deli, lunchmeat- probably more than 1 lb, it depends on how many rolls, how big they are, and how thick you want the meat
- Honey mustard
- Mayo
- Swiss cheese, either in slices or grated

Directions to make sandwich:

1. Heat up oven to 350 °F
2. Smear honey mustard and mayo on both the top and bottom of the roll (depends how much of each you really like)
3. Place cheese on bottom of roll
4. Place turkey on roll- as much as you want
5. Place cheese on top
6. Leave open and place in oven
7. Cook until heated and cheese is melted
8. Serve warm
9. Enjoy!