

Bonus Content from Everyday Snack Tray

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GAME NIGHT SNACK TRAY

Every crew has their favorite games for game night, but one thing everyone can agree on is that there better be snacks! Munchies should be easy to eat and not too messy, like the selection here. Add anything else your family and friends enjoy.

- Bloody Mary Club Sandwiches (featured recipe)
- Popcorn

- M&M's
- Cubed cheese
- Dice lollipops
- Spiced nut mix
- Colorful vegetable chips
- Assorted crackers

BLOODY MARY CLUB SANDWICHES

Makes 4 quarters.

I love the spicy kick of a Bloody Mary, and I thought infusing that flavor into one of my favorite sandwiches would be a fun update to the classic club. I was right! If you don't like hot sauce, simply leave it out.

FOR SANDWICH:

- 2 tablespoons mayonnaise
- ½ teaspoon or more hot sauce
- 3 slices bread, toasted
- 4 slices smoked turkey breast
- 4 slices provolone cheese
- 2 slices cooked turkey bacon
- 1 large iceberg lettuce leaf
- 2 large slices tomato

Frilled toothpicks

FOR TOPPING:

½ cup cocktail onions

½ cup pimento-stuffed olives

½ cup cherry tomatoes

½ cup pepperoncini peppers

½ cup dill pickle slices

- In a small bowl, combine the mayonnaise and hot sauce until blended; set aside.
- Spread the spicy mayo on one side of two of the toasted bread slices. Spread it over both sides of the third slice.
- 3. Take a bread slice with spicy mayo on one side and place it on a cutting board, mayo side up. Fold two slices of turkey in half and place on one half of the bread. Add another two folded slices next to the first two.
- Fold two slices of provolone and place on top of the turkey. Do the same for the remaining two slices. Add the bacon.
- Place the bread slice with mayo on both sides on top of the bacon. Add the lettuce and tomato and top with the remaining bread slice, mayo side down.
- 6. Place a toothpick at the top and bottom and left and right sides of the sandwich. Using a sharp knife, cut the sandwich in half on the diagonal. Then cut it in half on the other diagonal so that four sandwich quarters remain.
- 7. Use an additional toothpick to top each quarter with an assortment of cocktail onions, olives, cherry tomatoes, and a pepperoncini or pickle slice.
- 8. Place the sandwich quarters on the tray, add the remaining items, and settle in for a fun game night!

