

Pacific Paragon Recipe

4 servings

Ingredients

- 8 slices oval rye bread
- 1/2 cup butter or margarine
- 4 slices cooked white turkey meat
- 16 strips cooked crisp bacon
- 1 cup shredded lettuce
- 12 rings sliced ripe avocado (1/3 inch thick)
- 1 hard-cooked egg, cut in 4 wedges
- 4 tomato wedges
- 4 colossal ripe olives
- 4 leaves endive

Blue Cheese Dressing

- 2 ounces blue cheese, crumbled
- 1/2 cup sour cream
- 1/2 cup mayonnaise

Directions

Spread the rye bread with butter

Cut four slices in half

On each serving plate place one whole slice of bread and two halves

For each sandwich, top the bread with one slice turkey and four strips bacon

Cover with shredded lettuce

Arrange three avocado rings on top of lettuce

Garnish with egg, tomato, and ripe olive on a leaf of endive

Serve the dressing separately, to be poured over the sandwich

For the dressing: Combine all ingredients in a bowl and mix well

(From Marston's Tea Room, courtesy Pat Kelly, food services manager for Marston's from 1958 to 1964)