



Special Holiday Turkey Open-Faced Sandwich
Inspired by Marshall Field's Special (Turkey) Sandwich

- 1 fresh crispy head iceberg lettuce
- 1 to 2 teaspoons unsalted butter, softened
- 1 slice rye bread, toasted
- 1 slice aged Swiss cheese, thinly sliced
- 3 to 5 thin slices roasted turkey breast, divided
- 4 Tablespoons prepared Thousand Island Dressing or as desired
- 2 slices bacon, halved, cooked crisp
- 4 small green olives
- 1 hard-boiled egg, sliced
- 1 large slice of fresh tomato
- As desired: Parsley sprigs

Remove one to two large leaves of iceberg lettuce; set aside. Slice iceberg slice lettuce into 1 cup thin sliced lettuce or as desired; set aside.

Lightly spread softened butter on rye bread; place on a large cold serving plate. Cover bread with Swiss cheese slice; top with one or two turkey slices.

Arrange sliced lettuce on top of the turkey and Swiss cheese. Cover the open-faced “sandwich” with a large lettuce leaf. Then top with several slices of turkey, Drizzle dressing over sandwich. Place slices of bacon and 2 olives and egg slices on either side of sandwich mound. Arrange the tomato slice on top of the sandwich; garnish with a small parsley sprig. Serve immediately.

How to Make Your Own Thousand Island Dressing:

1 cup mayonnaise; 1/2 cup chili sauce; 2 Tablespoons sweet pickle relish, 2 large green olives, pitted, and finely chopped, 1/2 teaspoon dried tarragon, 1 dash hot sauce, 1 dash Worcestershire sauce, salt, and black pepper to taste.

To Prepare: Combine Thousand Island Dressing ingredients together in a small bowl. Refrigerate at least 30 minutes before serving.

Recipe by Chicagoland Chef du

Recipe Inspired by: <https://www.food.com/recipe/marshall-fields-special-turkey-sandwich-280994>
<https://rita-may-recipes.blogspot.com/2014/06/marshall-fields-special-sandwich.html>

Cook’s Note: The original recipe used about ¾ cup dressing and poured a very ample amount of dressing over the sandwich, letting it puddle on the plate. It also used two slices of bacon (not halved) and draped them over the sandwich. We felt that a smaller amount of dressing drizzled over the sandwich would provide a better ingredient balance.

Some History about the Famous Special Sandwich:

Travel back in time to department store lunch counters and restaurants with our most delicious vintage recipes. Feel like you’re lunching with the ladies with recipes inspired by restaurants in Marshall Fields. This recipe was very popular at that time. It was a huge sandwich, so it was often shared with a friend. The recipe was submitted by Deborah Loeser Small, Lake Magazine “The Walnut Room. Marshall Field’s Special Sandwich. It stated that she worked at a part-time job in the kitchen of Field’s Old Orchard store in Skokie, Illinois.

About the Recipe: The huge open-faced sandwich is more like a layered salad sandwich, filled with turkey slices, Swiss cheese, lots of lettuce, and accompanied with olives, boiled egg slices, crisp bacon, and a tomato slice. If you want to have a flashback to the gourmet luncheons of Marshall Field’s Walnut Room, have fun making this multi-layered, gigantic, famous sandwich.

What is an Open-Faced Sandwich?

Open sandwiches allow for an arrangement of different types of sandwiches to be served with afternoon teas as an accompaniment to salads. They can be cut into fancy shapes of triangles, stars, rounds and crescents, and arranged in an attractive platter for presentation. Common ingredients for open sandwiches are jam, stuffed olives, chopped herbs, cream cheese, hard-boiled eggs, and pimiento. Any ingredients can be

used to add flavor and color to enhance the presentation of the sandwich platter. For More Information See:

https://en.wikipedia.org/wiki/Open_sandwich