

# Smoke meat sandwich



This is how to make a tasty and [economical](#) lunch sandwich that will leave you full and happy and ready to conquer the afternoon with gusto.

## Background

A crucially important ingredient in a good smoked meat sandwich is the rye bread. Unless the rye bread is fresh and tasty, the sandwich suffers greatly. In Toronto I have never yet found a bakery or any other source that will supply a decent rye bread. Because of that, to get a good smoke meat sandwich we must make our own bread.

## Ingredients

1. Loaf of rye bread.
2. Ready Made Smoked meat package. (enough for 2 sandwiches)
3. Jar of Pickles
4. Mustard.
5. Red Pimento Pepper.

## Preparation

1. Begin the preparation of the rye bread ( [recipe](#) ) one night in advance, and finish it in the morning and let it stand until you need to slice it for the sandwiches.
2. Boil a pot of water, once it is boiling, throw the smoked meat packet unopened into the water and let it heat there about 20 minutes. One packet makes 2 sandwiches so put as many packets in the water as you are going to need.
3. Slice two slices of bread for each sandwich and spread mustard on one side of each slice.
4. Open one bag of meat for each two sandwiches, take out half the meat and place it on top of one of the slices of bread. Garnish with a slice of pickle and one or two slices of pimento pepper. Cover with second slice of bread, cut in two and serve.

A glass of beer goes quite nicely with your sandwich.