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Hot Sub Sandwiches

- 12 Round Kaiser rolls
- 1 Pound deli ham lunchmeat
- 1 Pound hard salami lunchmeat
- 1 Pound turkey breast lunchmeat
- 1 Pound sliced mozzarella cheese
- 1/2 Yellow onion, thinly sliced
- 1/4 Cup Italian Dressing
- Oregano (or Italian seasoning)
- 12 Sheets aluminum

- 1) Preheat oven to 350 degrees.
- 2) Slice Kaiser rolls and lightly brush 1 teaspoon of dressing over each side.
- 3) Divide the meat among 12 rolls and stack on bottom half of each roll using at least a few slices of salami per roll.
- 4) Add a few onions on top of the meat, then 2 slices of cheese per roll.
- 5) Sprinkle lightly with oregano or seasoning and add top of roll.
- 6) Wrap each in aluminum foil making 12 flying-saucer looking wraps and pop in oven for 15 minutes.
- 7) Serve warm right out of the foil.

Makes 12 Sandwiches