

# HOW TO MAKE A SANDWICH

Hello everyone, My name is Alson and I'll be guiding you on how to make the perfect sandwich that can be ate at anytime and anywhere. For those who don't know, the best feature for a sandwich is that you can freely customize them in any way you want, but for this instruction, I will guide you on how to make my personal favourite, the pork chop sandwich. This sandwich is one of my recent discovery and it was astonishing even with the most simplistic ingrediants. Let's get started by washing your hands and prep for the ingrediants listed below the picture.



## INGREDIANTS REQUIRED

- Bread (Artisian or any kind of bread)
- Onion (sliced into strips)
- Pork Chop (Cooked and heated)
- Lettuce (Cut into big pieces as shown in picture)
- Butter/Margarine (Salted or unsalted)
- Condiments/Sauce (Personally needs, add if you want)

## KITCHEN TOOLS REQUIRED

- Cutting board
- Knife
- Frying pan (preferably flat)
- Stove

Note: The pork chop can be either frozen and heated up or cooked from scratch. (See my pork chop recipe for more info)

## STEP 1: BUTTER UP THE BREAD

Using your knife, cut out a small chunk of the margarine out of the container.

This will give flavour to the bread itself.

*Note: Go ahead and skip step 2 if you want a soft and hot bread instead. I recommend you microwave your bread for about 30 seconds, and then add butter onto one side each.*

## STEP 2: HEAT UP THE BREAD

Place the buttered surface of the bread onto the pan, and set the heat to medium. This allows the butter to crisp up the edges of the bread and heating it up. Then remove the bread off the pan if its hot. I would suggest you to read the next step right away because it is very crucial.



## ---KEEP YOUR EYES ON THE BREAD---

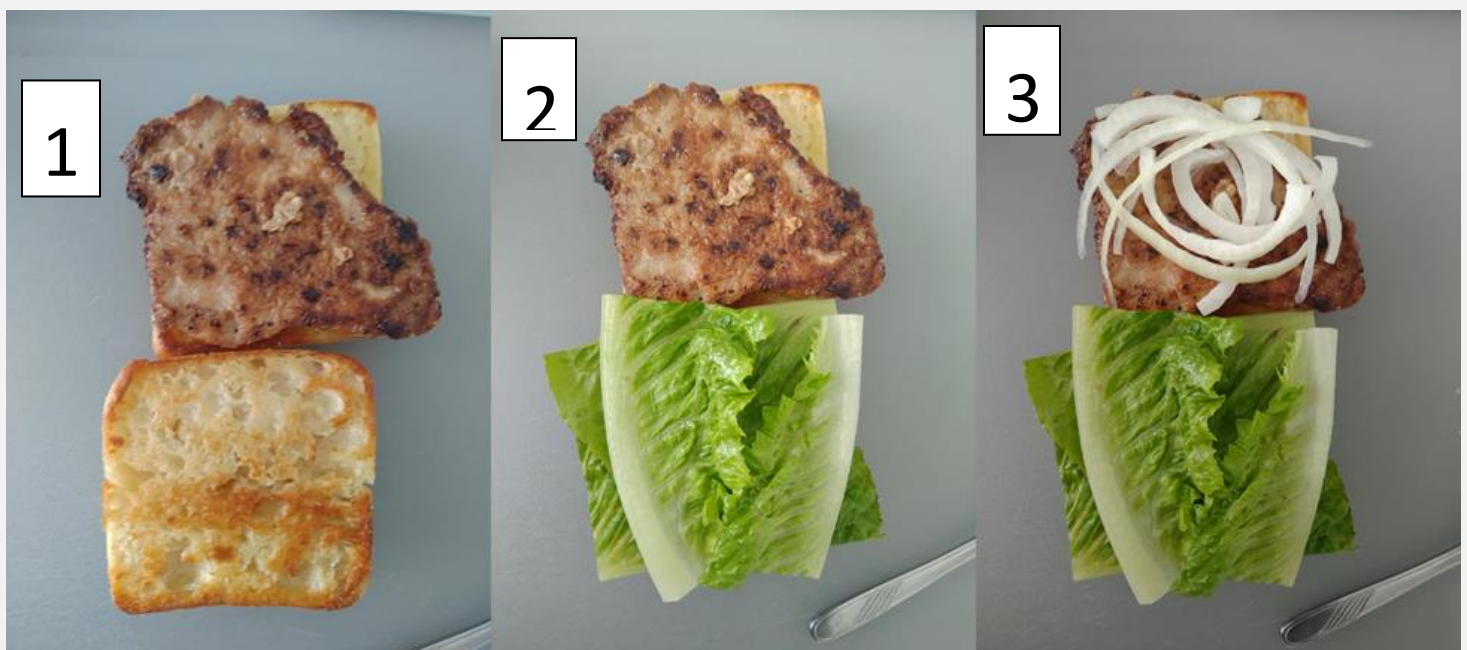
It is a well-known fact that cases of burning accidents happens because people don't keep their eyes on their food and fire. You need to make sure that it don't happen to you by preventing them from burning. Ocasionnaly, I would suggest you to flip over the bread every 20 seconds to make sure. The results of the bread should look similar to the ones shown in the image below. Golden brown is the colour that I personally want, because anything else darker than that, things would be badly and the bread will become unedible. Pressing on the bread with the spatula woul crisp up the bread even faster, but it would burn faster too. Do becareful when using fire.



## STEP 3: COMBINING THE INGREDIENTS TOGETHER

Now is the best part of the sandwich making process, stacking them up.

The pictures below shows the steps and placement of the ingredients, and it is ordered from left to right. I am using an artisan bread, so it has a different top and bottom piece. If that is the case for you, follow the pictures shown below with the numbers. 1<sup>st</sup>, Place the pork chop first onto the bottom bread, 2<sup>nd</sup>, lettuce on the top bread, and 3<sup>rd</sup>, put the onions onto the pork chop. Finally, stack the top bread onto the bottom bread and you have yourself a sandwich.



***VOILÀ, YOU DID IT!!!***



***THE PORK CHOP SANDWICH IS  
COMPLETED, YOU DID IT!***

The purpose of the sandwich is to put whatever you like into 2 pieces of bread, and customize it anyway you want. For this sandwich however, I used what was to my liking. If I were to suggest, I would add some sauce to prevent dryness from the food. I hope that this sandwich was likable to you, and if there is anything else you wish to change or add, go ahead, because there are always room for improvement.