



Party Animal Sandwiches

Directions: Using cookie cutters and large slices of bread, cut out the outlines of the pictured animals, then assemble the rest of the ingredients.

Bear (White Bread)

Start with white bread, then layer on Buddig ham and cheddar cheese. Use a wheat bread cutout for the muzzle and eyes, Buddig beef for the inner snout, raisins for pupils and two pieces of Old Wisconsin sausage overlapped with an olive for the bow.

Butterfly (Closed)

Start with your choice of bread, then layer on mayo, cheddar cheese and Buddig ham. Top with another bread cutout, raisins and a carrot for the body.

Hippo

Start with your choice of bread, then layer on mayo, Buddig ham, cheddar cheese and a green olive with a toothpick.

Bear (Wheat Bread)

Start with wheat bread, then layer on Buddig ham and cheddar cheese. Use another wheat bread cutout for the face, a white bread cutout for the muzzle and eyes, Buddig ham for the inner muzzle and black olives for pupils.

Flower

Start with your choice of bread, then layer on mustard, Buddig ham, cheddar cheese and a green olive with a toothpick.

Cat

Start with white bread, then layer on mayo, Buddig ham, Buddig beef and cheddar cheese. Use another white bread cutout for the face, wheat bread for the ears, thinly sliced Old Wisconsin Snack Sticks for the nose, Snack Stick strips for whiskers and cut black olives for eyes.

Butterfly (Open)

Start with your choice of bread, then layer on mustard, Buddig ham, pickle for the body and cheddar cheese for eyes.

Pig

Start with white bread, then layer on mayo, Buddig ham, Buddig beef and cheddar cheese. Use another bread cutout for the face, Old Wisconsin salami for ears, Buddig ham for snout, black olive halves for nostrils and green olives with cut black olives for eyes.

Fish

Start with your choice of bread, then layer on mayo, slice of cheddar cheese, sliced Old Wisconsin salami for fins and cut black olive for eye.

Rhino

Start with your choice of bread, then layer on mayo, Buddig ham, white cheddar cheese and a black olive with a toothpick.

*Products recommended are Buddig 2 oz. Original and Old Wisconsin Original, but substitute to your taste preference.