 Our Recipe for The Enormous Crocodile

You will need:

wire coat hanger for the jaws, toothpicks, a long tray, a spatula and a bread knife

The Crocodile: Body Fillings:

2 baguettes of Italian bread (body) 1/2lb. sliced hard salami

4-6 oz. of sliced almonds (teeth) 1/2lb. sliced chicken or turkey

2 boiled globe artichokes (scales) 1/2lb. sliced pepperoni

3 slices of ham (tongue) 1/2lb. sliced bologna

1 egg, hard-boiled (eyeballs) 1/2lb. sliced ham

1 jumbo black olive (pupils) 1/2lb shredded cheddar cheese

4 hot dogs (legs) 1/2lb. shredded mozzarella cheese

16 midget sweet pickles (toes) 1 sliced sweet onion, 2 sliced tomatoes

creamy peanut butter (glue) 1 small jar of dill pickle slices

 ½ head lettuce thinly chopped

1. Slice one baguette of bread horizontally in half about 2/3 of its length to make the mouth, leaving the other 1/3 for the head. Hollow out the lower jaw leaving a wide border for the lower lip. Fold the coat hanger in half and carefully place it inside the mouth to prop up the jaws. Spread a thick layer of peanut butter along both the upper and lower borders of the mouth to use as glue to hold the teeth in place.
2. Slice the other baguette of bread horizontally in half the whole length to make the body. Lift off the top and hollow out a small amount of the top and bottom to help hold the sandwich fillings. Spread some mayonnaise along the bottom half.
3. Place the salami, pepperoni, ham, bologna, chicken, turkey, cheddar cheese and mozzarella cheese in layers on the bottom of the body. Add sliced sweet onions, sliced tomatoes, sliced dill pickles and lettuce. Spread some mayonnaise across the top half of the baguette and place it on top of the bottom half.
4. Pluck the leaves from the artichokes. Position leaves across the top of the body using toothpicks to hold them in place. Start at the back end and work to the front end so scales overlap a little to cover the crust. Do the same thing across the head and mouth baguette, being careful not to push too hard.
5. Cut the hard-boiled egg in half horizontally and turn the egg yolks around so that they protrude. Cut the black olives into fourths and add ¼ to each eyeball for pupils. Secure the pupils and eyeballs to the head with toothpicks.
6. Put the 3 slices of ham inside the mouth for the tongue. Carefully push the almonds into the peanut butter for teeth. Add peanut butter as needed to hold teeth securely.
7. Slice the hot dogs in half horizontally and position for legs. Hold in place with toothpicks. Add the midget sweet pickles for toes. Secure with toothpicks.
8. Admire your creation! Take many, many pictures!!! Slice sandwich and serve.