

ON THE TABLE IN 15 MINUTES—HOT AND MELTY!

SERVES 4



YOU'LL NEED:

- 8 slices sourdough bread - sliced from the center (or use baguette bread as pictured for bite-sized starters)
- 4 tablespoons unsalted butter
- ½ pound deli turkey - thick slices (or make your own deli meat, pg ----)
- 4 thick slices pepper jack cheese
- cranberry jalapeño jelly (you can usually find this in the soft cheese section of your grocery store)

Cook's Note

If you can't find the jelly, try canned cranberry. Add diced jalapeño and cook down to make a reduced jelly. Buying the jelly is just a wonderful small kitchen short cut :) If you don't like chiles, just get canned cranberries and use them sparingly.

Thanksgiving Turkey Melt

HOW TO MAKE IT:

Bring a cast iron pan or griddle grill to medium heat. Warm your slices of bread on both sides, but do not crisp.

Butter one side of the bread, and put on a pan surface. Layer on your turkey meat, cheese, and cranberry jalapeño jelly.

Place the second, buttered slice on top and slowly (on low heat) grill to a beautiful brown color while you are melting the cheese. If your pan is too hot, you will brown the bread without melting the cheese.

Finish by slicing in half, or you can open and add lettuce and tomato. Serve with a dill pickle and a side of dijon:mayo in a 1:2 ratio. Perfect for an easy dinner or lunch!

Bread: Sourdough

Spread: The jelly, melted cheese, and a bit of mayo come together to make this delicious spread.

Think of this as Thanksgiving in a melt. Enjoy that yummy feeling any time of year!



BIG TASTE IN A SMALL SPACE

SANDWICHES | 209