

Tasty Turkey Sandwich



Illinois Extension
UNIVERSITY OF ILLINOIS URBANA-CHAMPAIGN

Ingredients

- 1 large Granny Smith or Honeycrisp apple, thinly sliced
- 2 tablespoons butter, divided
- ½ teaspoon sugar
- ¼ teaspoon ground cinnamon
- ½ medium sweet onion, thinly sliced
- ¼ cup cranberry sauce
- 8 sourdough bread slices
- 1 pound cooked turkey, thinly sliced
- 4 slices Provolone cheese
- 3 cups baby lettuce

Instructions

1. Wash hands with soap and water.
2. Wash and prep fresh produce.
3. Prepare the oven by moving an oven rack to the highest possible position in the oven. Which is typically three to four inches from the broiler. Preheat broiler.
4. In a large skillet, saute apple slices over medium heat. Add apple slices to butter, sugar, and cinnamon. Saute until crisp-tender, about 3-4 minutes. Remove apples from pan set aside.
5. Melt remaining butter over medium heat. Saute onion slices until lightly browned, about 3-4 minutes. Remove from heat and stir in sauteed apple slices.
6. Spread cranberry sauce onto four bread slices. Layer with turkey, apple/onion mixture, and cheese. Place on a baking sheet. Place the tops, the other four bread slices on the baking sheet.
7. Broil about 45-60 seconds, until cheese begins to melt, bread begins to turn golden brown.
8. Remove from oven, add baby lettuce, and close sandwiches.
9. Serve with fresh fruit or veggies.

Fun Facts and Tips for the Kitchen:

- Depending upon your preference, sauteed apple slices can be either peeled or unpeeled.
- When sauteeing your apple, do not allow them to become overcooked. These apple slices should be firm to the touch yet tender to the bite.
- For tastier sauteed apples, use butter instead of margarine.
- Tart apples such as Granny Smith or Pink Lady will hold up to sauteeing, providing a firm-yet-tender texture. And the tartness will offset the sugar used, making every bite flavorful.