

# Turkey Cranberry Sandwiches

## Turkey Cranberry Sandwiches

These Turkey Cranberry Sandwiches are the last of my Thanksgiving left over meals. Tender juicy slices of turkey breast topped with my best ever cranberry sauce and melted brie cheese.

It's like eating Thanksgiving dinner in a sandwich.

Don't save this sandwich just for leftover Thanksgiving Turkey, if you craving Thanksgiving in December store bough turkey works in this sandwich too.

## What you need to make Turkey Cranberry Sandwiches

Besides the ingredients in this Turkey Cranberry Sandwiches you need a flat griddle pan to grill the sandwiches to a beautiful golden brown while melting the cheese. I have two flat griddle pans one cast iron with ridges and one flat.

I used the flat one to make these sandwiches, but I think next time I will use the cast iron ridge griddle for a panni style sandwich.

## Ingredients

- 1/2 lb. leftover cooked Thanksgiving turkey breast
- 4 slices good quality multigrain bread
- 1 cup my home made cranberry sauce
- 4 Oz. thinly sliced brie

- 2 tablespoons butter

## Instructions

1. Melt butter in a flat skillet over medium heat
2. Add the bread toast lightly on each side
3. Layer the lightly toasted bread with the sliced turkey, brie cheese and cranberry sauce
4. Continue cooking until cheese starts to melt
5. Put the sandwiches you will have two, together and press down with the back of a spatula
6. Cook just a few minutes longer on each side until a golden brown