



**Delicious
Recipes**

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Leftover Turkey Melt

INGREDIENTS

- 1 garlic cloves, grated or finely chopped
- 2 tbsp. unsalted butter, melted
- ½ tbsp. Honey
- ½ tsp. kosher salt
- ½ tsp. freshly ground black pepper
- 1 ½ cups packed leftover shredded or chopped turkey
- 4 slices sourdough bread
- 4 oz. brie, sliced lengthwise
- ¼ cup cranberry sauce, divided, plus more for serving
- 1 honeycrisp apple, sliced
- 1 tbsp rosemary chopped

DIRECTIONS

1. In a medium bowl, combine garlic, butter, honey, salt, and pepper. Add turkey and toss to combine.
2. Layer a slice of bread with 2 long slices of brie, apple slices, 1 ½ tablespoons cranberry sauce, one-quarter of the turkey mixture and rosemary.
3. Top with 1 1/2 tablespoons cranberry sauce and 2 more slices of brie. Place the top bread slice and set aside. Repeat with the remaining slice of bread, brie, apples sauce, turkey and rosemary for a total of 2 sandwiches.
4. Heat a large cast-iron skillet over medium heat until hot. Pour in butter and let it melt.
5. Place sandwiches into the skillet and cook, turning halfway through and adding more butter if needed until golden brown and brie is oozing, about 2 to 4 minutes per side.
6. Once ready, remove from pan and serve sandwiches with more cranberry sauce alongside.