



*Savory*

**THANKSGIVING  
LEFTOVERS  
SANDWICH**

# Ingredients

- 6 oz. Apple cider brined and roasted turkey breast (recommended – any roasted or smoked turkey will do!)
- 1 each Peeled, roasted, mashed sweet potato
- 3 oz. Whipped mascarpone cheese
- 2 oz. Homemade cranberry sauce or whole berry can cranberry sauce
- 1 oz. White truffle oil
- 2 oz. Mayonnaise
- 1 ea. Garlic clove minced and roasted in oil
- 5 Leafs butter lettuce (washed)
- 2 Slices rustic style sourdough bread (or sub your favorite bread)
- 2 oz. Full fat butter
- (added addition- 2 oz. caramelized sweet onions)

## Recipe

- Preheat a large saute or cast iron skillet to medium heat, place butter in the preheated pan and immediately place the sourdough bread into the pan. Lowering heat to low or simmer. You are looking to heat the bread and create a golden brown crust.
- While bread is toasting combine the cranberry, mayonnaise, truffle oil, garlic in a small bowl and season with salt. Set aside.
- Check bread to make sure you are not burning it! Once golden brown remove from pan and set on a cutting board (toasted side down)
- Add turkey breast (sliced) to the preheated pan and begin to warm to desired temperature.
- In a separate bowl combine the sweet potato mash and the mascarpone cheese, seasoning with salt and pepper. Fold into each other until fully combined and smooth.
- Creating the sandwich! Spread the cranberry aioli on one piece of the open faced bread (covering all of the bread) and spread the sweet potato-mascarpone mixture over the other piece of bread. Remove turkey and place on the sweet potato side. Add butter lettuce on the top of the turkey and top with the cranberry aioli bread. (if adding the onions now is the time to add them on top of the turkey)
- Cut in half and enjoy!