

Year-Round Thanksgiving Sandwich

Ingredients

- » Sour dough rolls (halved), or bread slices
- » Cranberry Aioli
- » Thickly sliced Turkey
- » Sliced Brie
- » Thinly sliced apples (honey crisp works well)
- » Fresh spinach leaves
- » Honey mustard dressing

Start by toasting your bread on one side. Leave the inside of your bread soft to absorb your aioli. Coat the bottom of your pan in olive oil, and toast one side of the bread on medium-low until golden. While your sandwich toasts, toss your spinach in honey mustard dressing. Once done toasting, assemble your sandwich in this order: Apple slices, brie, turkey, Spinach. Coat your other bread slice in the cranberry aioli then place on top.

★ Cranberry Aioli

- » 1 cup dried cranberries
- » Water or red wine
- » 2 cups mayonnaise
- » 1 lemon

Place half a cup of dried cranberries in a pot. Cover them with water, or if you want, you can use red wine. Steep on low heat until basically all the water has evaporated. Take your cranberries and cool them down in a food processor, add in two cups of mayonnaise, the juice of one lemon, then puree.