



You Name It! Turkey Sandwich

Chef Andrew Hunter

Yield: 12-5 oz. Sandwiches

Turkey Salad	
Turkey ends and pieces, Approximately ½" dice	36 oz.
Swiss cheese, Approximately ½" dice	16 oz.
Horseradish cream	8 oz.
Horseradish Cream	
Sour cream	12 oz.
Horseradish	8 oz.
Half and Half	4 oz.
Honey	2 oz.
Chopped fresh parsley	1 Tbsp.
Salt	1 tsp.
Russian Dressing	
1,000 Island Dressing	16 oz.
Yellow onions, diced and caramelized	8 oz.
Bacon, diced and cooked	4 oz.
Green onions, green and white, sliced thin	2 oz.
Garnish	
Hamburger buns, sesame kaiser, pretzel or your choice	As needed
Butter lettuce leaves	As needed
Tomatoes, sliced	As needed

Headnote

Smart utilization of turkey ends and pieces (and any deli meat) can mean the difference between making a healthy or slim profit margin. Ends and pieces are unavoidable because slicing too close to the end of a turkey roast becomes a safety concern.

This recipe makes a delicious sandwich that utilizes the ends and pieces. The idea is to save the ends and pieces of Nature's Ridge Turkey Breasts. Mixing different flavors of breast meat is okay. Cut them into approximately ½" dice. The pieces do not have to be consistent; in fact, some variation in dice size is preferred.

Turkey Ends and Pieces

In a large mixing bowl, combine the ends and pieces, Swiss cheese and horseradish cream. Using a rubber spatula, mix the ingredients together to blend the turkey and cheese with the horseradish cream. It's important to blend well so the ingredients stick together.

Horseradish Cream

In a mixing bowl, whisk together ingredients, and season to taste with salt and pepper. Transfer to plastic container with a snap on lid and refrigerate.

Russian Dressing

In a mixing bowl, whisk together ingredients, and season to taste with salt and pepper. Transfer to a plastic container with a snap on lid and refrigerate.

To Order

Spread a generous amount of Russian dressing on the inside top and bottom of the buns, and scoop approximately 3 oz. portion of turkey mixture onto the bottom bun. Place sandwich on a baking screen, with the crown or top of bun next to but not on the sandwich. Toast for 30 to 45 seconds, or until the bread is toasted and the cheese has started to melt. Remove from the oven and top with lettuce, tomato and an extra drizzle of Russian dressing.