

Turkey and Brie Sandwich with Cranberry Mustard Aioli

- Prep Time: 10 minutes (plus 30 minutes to cool)
- Cook Time: 30 minutes
- Total Time: 40 minutes (plus 30 minutes to cool)
- Servings: 4 sandwiches



Ingredients:

- ¼ cup pan drippings from turkey
 - ¼ red onion, minced
 - 1 clove garlic, minced
 - ¼ cup Specially Selected Marlborough Sauvignon Blanc White Wine
 - ¼ cup Tuscan Garden White Vinegar
 - 1 cup Sweet Harvest Whole Berry Cranberry Sauce*
 - 2 tablespoons Burman's Dijon Mustard
 - ¼ teaspoon ground Stonemill Sea Salt Grinder
 - ¼ teaspoon ground Stonemill Peppercorn Grinder
 - 1 tablespoon chopped rosemary
 - 2 tablespoons chopped thyme
 - ¼ teaspoon Stonemill Ground Nutmeg*
 - 4 tablespoons Simply Nature Organic Wildflower Honey
 - ¼ cup Burman's Mayonnaise
 - 4 Specially Selected Ciabatta Sandwich Rolls, sliced in half
 - 4 tablespoons Countryside Creamery Unsalted Butter, melted
 - 24 ounces Kirkwood Boneless Turkey Breast, cooked, sliced and divided or 12 slices leftover turkey*
 - 8 ounces Happy Farms Preferred Brie Cheese Round, halved and sliced into 12 equal pieces
 - Simply Nature Organic Baby Spinach and Arugula Mix, if desired
- *These are Seasonal items that are only in stores for a limited time and may no longer be available.**

Directions:

1. Preheat oven to 350°.
2. In a medium pot over medium-high heat, add pan drippings. Add onion and garlic, sauté for 5 minutes. Add wine and vinegar, continue cooking until reduced by half, about 10 minutes. Add cranberries, mustard, salt, pepper, rosemary, thyme, nutmeg and honey. Bring to a boil and reduce heat, simmer for 5 minutes. Transfer to medium bowl and allow to cool for 30 minutes. Stir in mayonnaise and reserve.
3. Brush bottoms of ciabatta rolls with butter, spread 1 tablespoon of cranberry mustard aioli on 4 halves. Top with 3 slices of turkey and 3 slices of brie. Cover each sandwich with remaining halves.
4. In a large pan over medium heat, place buttered side of bread down. Brush top slice of bread with butter. Flip sandwich and cook until each side is golden brown.
5. Place sandwiches on baking sheet. Bake for 5 minutes or until cheese is melted. Top with spinach arugula mix and pickled red onions if desired.
6. Thinly slice 2 red onions and place in a mason jar.
7. Combine 1 cup white vinegar, 1 cup water and 1 teaspoon sugar and bring to a simmer until sugar is dissolved.
8. Pour over onions and let sit at least 1 hour.

Tip: Add pickled onions to your sandwich for some extra flavor!



Recipe Courtesy of:
ALDI Test Kitchen