



Turkey Brie Club with Garlic Aioli

Ingredients Needed for a Turkey Brie Club with Garlic Aioli

- 12 slices Aunt Millie's Live Light Whole Grain Bread, toasted
- 2 cups baby arugula
- 1 large heirloom tomato, sliced
- 6 ounces double crème Brie cheese, sliced
- 12 slices bacon, cooked crisp
- 1 pound roasted turkey breast, sliced
- ¼ small red onion, sliced very thinly



Garlic Aioli

- ½ cup mayonnaise
- 1 tablespoon finely chopped fresh parsley
- 1 teaspoon lemon juice
- 1 clove garlic, minced
- pinch cayenne pepper

Directions | Yield: 12 servings of Turkey Brie Club with Garlic Aioli

1. Stir together mayonnaise, parsley, lemon juice, garlic and cayenne. Cover and refrigerate for at least one hour or for up to 3 days.
2. Spread Garlic Aioli evenly over slices of bread. Layer arugula, tomato slices and Brie over 4 slices of bread. Top each with a slice of bread, bacon, turkey and onion. Cap with remaining bread.
3. Insert 4 toothpicks in each sandwich (1 in each corner). Cut each sandwich into 4 triangles. Serve with pickles and enjoy your Turkey Brie Club with Garlic Aioli.
4. Tip: Use leftover roasted turkey or a rotisserie chicken from the grocery store's prepared foods section.

