



Turkey Cranberry Brie Panini

Ingredients Needed for Turkey Cranberry Brie Panini

- 1 package Aunt Millie's Mini Sub Buns
- 1/2 lb of Leftover Turkey or Sliced Deli Turkey (10-12 slices)
- 1 c. leftover Cranberry Sauce
- 1/2 c. mayonnaise
- 8-10 oz. of Mixed Greens
- 8 oz Brie, thinly sliced
- 3 Medium sized Granny Smith Apples, thinly sliced
- 4 T. unsalted butter



Directions: Yields 4 Servings for Turkey Cranberry Panini

1. Preheat griddle or panini press to medium low heat.
2. Spread your unsalted butter on the outside of the buns. Divide and spread mayonnaise and cranberry sauce on the inner parts of the bun . On one slice of the bun, layer brie, mixed greens, apple and turkey slices. Top each with remaining slices of the buns.
3. In a griddle or panini press, over medium low heat, melt remaining butter. Add sandwiches, two at a time, and cook until bread is golden brown and brie has completely melted. Repeat with remaining two sandwiches and serve immediately.
4. Enjoy your Turkey Cranberry Brie Paninis!

