

TURKEY LEFTOVER SANDWICH

It's Friday, you're exhausted from yesterday's feast, but you've still got a few stragglers who refuse to leave you in peace. Rather than jumping through hoops to feed them, just use what you've got. Here's a recipe for the ultimate leftover Thanksgiving sandwich. With some luck, once your leftovers are gone, maybe some of those *over-stayed-their-welcome* guests will be too!

INGREDIENTS (makes 1 sandwich)

2 pieces of good rye bread

2 tablespoons mayonnaise

4-6 pieces of sliced turkey

$\frac{1}{4}$ cup of stuffing

3 tablespoons of cranberry sauce

3 tablespoons butter

PREPARATION

Smear each side of the bread with mayonnaise. Place the slices of turkey on top of one slice of bread. Top with stuffing, then cranberry. Place other slice on top.

Heat a grill pan over medium heat. Melt one tablespoon butter to cover bottom of pan. Gently place the sandwich in the pan. Use a sandwich press to weigh it down. Allow to grill for 2-3 minutes. Remove with spatula and place on cutting board for a moment. Add second tablespoon of butter to cover bottom of pan. Return sandwich to pan, flipping it over to cook the ungrilled side. Use a sandwich press to weigh it down. Allow to grill for 2 minutes.

Remove with spatula and plate. I like to serve it with potato

chips, but you could always serve it with a side of leftover mashed potatoes or sweat potatoes.