

Bread Alone

BAKERY

Thanksgiving Turkey and Blue Cheese Panini with Cranberry Relish

INGREDIENTS:

1 cup Stilton or other crumbly blue cheese
2 tablespoons mayonnaise
4 slices of bread (country white is nice,
organic raisin walnut is better!!)
12 thin slices of turkey, or enough
shredded to make one layer
Cranberry relish to taste

DIRECTIONS:

Heat a panini or sandwich press according to the manufacturer's instructions. Cook the bacon in the press until crisp, 5 to 8 minutes. Transfer to a paper towel-lined plate to cool slightly.

Spread the bottom half of each roll with the Cranberry relish. Arrange the turkey on top of the relish and sprinkle with the crumbled blue cheese. Place the remaining slice on top.

Put the sandwiches on the press, pull the top down, and cook until the cheese is just warmed and the outsides of the bread is toasted, 2 to 4 minutes. Carefully remove from the press and serve immediately.



ORGANIC RAISIN WALNUT