



SWEET & SAVORY PULLMAN SANDWICHES



The best part of the holidays could possibly be the desserts AND left over turkey. Our Cranberry Orange Flax Farmers Market Pullman (or any flavor really) are ideal to transform this goodness into sweet, savory mash-ups for brunch, lunch or late night.

Ingredients

THE FANCY GOBBLER

Cranberry- Orange Pullman

Turkey

¼” Slices of Brie Cheese

Cranberry Mustard

T-DAY GRAND SLAM

Cranberry- Orange Pullman

Roasted Fig & Brussell Sprouts

Turkey

Fried Mashed Potato Pancake

Cranberry Aioli

Directions

step 1

Preheat oven to 400 degrees.

step 2

Take 2 slices of Cranberry Orange Flax Pullman and layer with turkey, cheese, veggies and a generous dollop of cranberry mustard or aioli.

step 3

In a skillet, heat butter and toast sandwich on medium heat, flip until both sides are golden.

step 4

Place in oven until brie (if used) is perfectly melted and/or sandwich is warmed all the way through.

step 5

Serve with left over gravy or additional cranberry mustard or aioli for dipping.

CRANBERRY AIOLI

cranberry sauce

mayonnaise

rosemary