



CranberryTurkey Hogie with Gunther's Fiery Cranberry Habanero Salsa

Yield: 1 Sandwich

Ingredients:

- 3-6 slices - Turkey - about 3 ounces
- 2 slices - Havarti Cheese - 1 1/2 ounces
- 1-2 ounces - Gunther's Fiery Cranberry Habanero Salsa
- 3 slices - Tomatoes
- 1 thin slice - Red Onion
- 6-10 leaves - Baby Red and Green Romaine
- 1/4 ounce - Dried Cranberries



Method:

1. Slice hogie roll or baguette in half lengthwise and lightly toast under the broiler.
2. Roll the 3-6 slices of turkey and place on top of toasted roll then top that with the two slices of cheese.
3. Put back under broiler and heat until cheese is melted then remove from oven, top with Gunther's Fiery Cranberry Habanero Salsa and dried cranberries and plate. (see picture)
4. While the cheese is melting, dress the top of the roll with the baby greens, tomatoes and onions and plate. (see picture)

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