

# Grilled Turkey, Cranberry & Brie Sandwich

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## **Servings: 4**

*1/2 cup leftover cranberry sauce*

*1 tablespoon Dijon mustard*

*8 slices white bread*

*sliced turkey*

*Granny Smith apple slices*

*sliced Brie cheese*

*butter*

In a bowl, mix the cranberry sauce and Dijon mustard. Spread evenly on four slices of bread.

Top each bread slice with sliced turkey, apple slices and sliced Brie cheese. Top each stack with another slice of bread. Butter the top and bottom of each sandwich.

Cook each sandwich on a nonstick griddle for about 5 minutes until golden brown. Flip the sandwich and cook until golden on the other side.

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Per Serving (excluding unknown items): 136 Calories; 2g Fat (13.1% calories from fat); 4g Protein; 25g Carbohydrate; 1g Dietary Fiber; 1mg Cholesterol; 316mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 1/2 Fat; 0 Other Carbohydrates.