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# Turkey, Brie and Apple Panini with Bacon Marmalade

*The Essential Southern Living Cookbook*

Servings: 4

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 15 minutes

**1 round (7 ounce) Brie cheese**

**8 slices Italian bread**

**1 medium Gala apple, sliced**

**1 cup loosely packed arugula**

**8 ounces smoked turkey breast, thinly sliced**

**4 tablespoons Bacon Marmalade (see recipe under "condiments/ jam")**

**melted butter**

Trim and discard the rind from the Brie round. Cut the Brie into 1/4-inch slices. Layer four bread slices with Brie, apple slices, arugula and turkey. Top each with one bread slice spread with one tablespoon of Bacon Marmalade. Brush the sandwiches with melted butter.

Cook the sandwiches, in batches, in a preheated panini press until golden brown and the cheese is melted, 3 to 4 minutes.

Serve immediately.

## **Sandwiches**

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*Per Serving (excluding unknown items): 207 Calories; 5g Fat (23.5% calories from fat); 18g Protein; 20g Carbohydrate; 1g Dietary Fiber; 39mg Cholesterol; 266mg Sodium. Exchanges: 1 1/2 Grain(Starch); 2 Lean Meat; 0 Fat.*