
Turkey, Gouda and Apple Tea Sandwiches

Test Kitchen

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2/3 cup reduced-fat mayonnaise
2 tablespoons whole-berry cranberry sauce
24 thin slices wheat or white bread, crusts removed
12 slices Deli turkey
2 medium apples, thinly sliced
12 thin slices smoked Gouda cheese
4 cups fresh baby spinach

Place the mayonnaise and cranberry sauce in a small food processor. Cover and process until blended. Spread the mixture over each bread slice.

Layer the turkey, apples cheese and spinach over each of twelve bread slices. Top with the remaining bread.

Cut each sandwich into quarters.

Yield: 4 dozen tea sandwiches

Sandwiches

Per Serving (excluding unknown items): 5427 Calories; 431g Fat (71.2% calories from fat); 340g Protein; 52g Carbohydrate; 7g Dietary Fiber; 1506mg Cholesterol; 12368mg Sodium. Exchanges: 47 1/2 Lean Meat; 3 Fruit; 56 Fat; 1/2 Other Carbohydrates.