

Turkey Reuban Sandwich

Prep time: 12 mins. **Cook time:** 7 mins. **Total time:** 19 mins.

Yields: 2 servings **Author:** Chef Ben **Cuisine:** American **Course:** Brunch or lunch

Ingredients: *sandwich*

4 marble rye slices	4 swiss cheese slices
Garlic spread or butter for outside bread slices	4-6 oz. oven-roasted turkey breast (sliced)
3 to 5 tbsp. fresh Russian dressing spread	4 tbsp. sauerkraut

Ingredients: *Russian Dressing Spread*

1 cup mayonnaise (<i>olive oil or avocado</i>)	1 tsp. Sriracha sauce
1 tbsp. curry ketchup	1 tbsp. sweet pickle relish
2 eggs-chopped	½ tbsp. garlic-minced
2 tbsp. roasted red peppers-chopped	Salt and pepper, <i>to taste</i>
1 tsp. mustard-yellow	

Steps for making your sandwiches

Dressing:

1. Gather your ingredients.
2. In a bowl, combine the mayo, curry ketchup, eggs, peppers, mustard, Sriracha sauce, sweet pickle relish, and minced garlic.
3. Stir until all ingredients are incorporated, season *to taste* and set aside.

Sandwich assembling:

1. Gather the sandwich ingredients, spread butter or garlic spread on the outside of marble bread slices, flip buttered slices over and spread the homemade Russian dressing spread on each side.
2. Add a slice of swiss cheese to each side, the sliced oven-roasted turkey breast and sauerkraut.
3. Close the sandwich and put it in a medium-sized skillet and turn the heat to medium.
4. Cook the sandwich on both sides for a few minutes until the cheese starts to melt and the bread begins to crisp up.
5. After both sides are evenly browned, take it off the skillet and allow it to rest for a minute, this allows the cheese to set-up so losing that cheese ooze won't become an issue.
6. Slice sandwich in half, serve with a side of extra Russian spread and chips.

Turkey Sandwich with Brussels Sprout Slaw

Prep time: 25 min. **Total time:** 40 min.

Yields: 4 servings **Author:** Chef Ben **Cuisine:** American **Course:** lunch or dinner

Ingredients:

24oz. Brussels sprouts, trimmed	2 tbsp. Apple-cider vinegar
6-8 oz. carrots-shredded	1 tsp. Kosher salt
1 ½ cups mayonnaise (olive oil or avocado)	½ tsp. freshly ground black pepper
2 tbsp. Dijon mustard	1/2 tsp. celery seeds
4 tbsp. whole-grain mustard	¾ lb. oven-roasted turkey (sliced or fingered pulled)
	(2) 8"-inch hoagie rolls

Directions:

1. Using a food processor with the slicing disk and process the Brussels Sprouts through the food tube. (No need to remove the cores of the sprouts) Transfer to a large non-reactive bowl. Using the shredding disk, process the carrots by shredding them. Transfer to the bowl with the sliced Brussels sprouts.
2. In a medium bowl, whisk together the mayonnaise, Dijon & whole-grain mustard, apple cider vinegar, salt and freshly ground black pepper and celery seeds. Add the mayonnaise mixture to the sprouts and toss well.
3. Slice the hoagies down middle on a cutting board. Spread a thin layer of roasted-garlic mayonnaise over each side. Place a layer of leftover oven-roasted turkey on the bottom halves, pile some Brussels sprout slaw on top, and place a second layer of turkey over slaw. Sprinkle with salt & pepper, add lettuce and tomato if you like.