Taste and Savor

4 FRESH IDEAS YOU CAN ENJOY IN 4 MINUTES OR LESS

The Friday 4

1 Quick Recipe:

Turkey and Granny Smith Slaw Sandwiches

3 Granny Smith Apples, cored and grated
½ Tsp Cinnamon
Dash of Cayenne Pepper
1 Tsp Lemon Juice
2 Tsp Extra Virgin Olive Oil
½ tsp Sea Salt
8 Slices Your Favorite Sandwich Bread like Seeded Rye or Whole Wheat
8 OZ Sliced *Turkey
2 TB Unsalted Butter, softened
¼ Cup Apple Jelly

Step One
To make the Apple Slaw, squeeze the grated apples in a couple of clean paper towels to remove extra moisture. Mix the apples with the cinnamon, cayenne, lemon juice, oil and salt and set aside for a few minutes to allow the flavors to mingle.

Step Two
Mix the butter and jelly together, and spread on both slices of the sandwich bread. Pile on the turkey and top with the apple slaw.

2 Kitchen Scoop

A *Turkey sandwich is one of my go-tos for comfort food, and I love to switch it up when it comes to flavor. Cajun, Blackened and Smoked Turkey are some of my favs!

3 Clever Idea

Did you know that October is National Apple Month? We love apples here in the U.S. Between fresh, sauced, juiced, processed and ingredients we eat about 44 pounds a year! There are so many fun ways to eat them! I celebrated the holiday month with fun host Christine Pullara on NBC 11 Alive's Atlanta & Co this week, with more yummy apple recipes! Click here to find them: APPLE RECIPES

4 Cheers!

Kim Crawford
Unoaked Chardonnay
New Zealand
About $14.00

If you are looking for a wine that smells like the freshness of just picked grapes, this is a bottle to snag - its fruit-forward, ripe and crisp just like the tart apple and sweet apple jelly we are enjoying in this week's easy, delicious turkey sandwich. Full bodied, the flavors of tropical and stone fruits like peaches and nectarines shine when uncluttered by oaky flavors. When roasted poultry is on the menu, unoaked chardonnay is an excellent match.

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