



Taste and Savor

1 Quick Recipe:

Turkey Sandwiches and Granny Smith Slaw

3 Apples - I like Granny Smith for this recipe, 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 OR a leftover Thanksgiving roll
 8 - 12 OZ Thinly Sliced Turkey
 2 TB Unsalted Butter, softened
 ¼ Cup Apple Jelly or Cranberry Sauce

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

4 FRESH IDEAS YOU CAN ENJOY IN 4 MINUTES OR LESS

The Friday 4



flavors to mingle.

Step Two Mix the butter and jelly together, and spread on both sides of the sandwich bread.

2 Kitchen Scoop

If you have leftovers, turkey freezes great, but you need to slice the meat from the turkey and wrap it tightly in plastic wrap, freezer

paper or foil, then seal in plastic bags. Don't forget to write the description and the date on the outside of the bag, so it doesn't turn into a UFO - unidentified freezer object! Enjoy within 3 months.

3 Clever Idea

Cranberry Sauce and a little softened butter makes an awesome sandwich spread. Double the recipe and keep this mixture in the fridge for a week - if it lasts that long!

4 Cheers!

A to Z Unoaked Chardonnay
Oregon
About \$15.00

If you are looking for a wine that smells like the freshness of just picked grapes, this is the bottle to snag - it tastes ripe and crisp just like the apple flavors we are enjoying in this week's 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 pairing.