



## Turkey Cranberry Sandwich



**Serve Information: 1 plate with 2 sandwich halves**

### INGREDIENTS:

1 Loaf of unsliced white bread  
2 Tbsp mayonnaise  
2 Tbsp cranberry sauce  
4 Raw bacon rashers  
4 Fancy lettuce leaves  
1 Tomato  
80g Turkey breast, cooked  
Salt  
Pepper

### EQUIPMENT:

Frypan  
Tongs  
Serrated knife  
Chopping board  
Bowl  
Spoon  
Spatula  
Sharp knife  
2 Cocktail sticks  
Plate

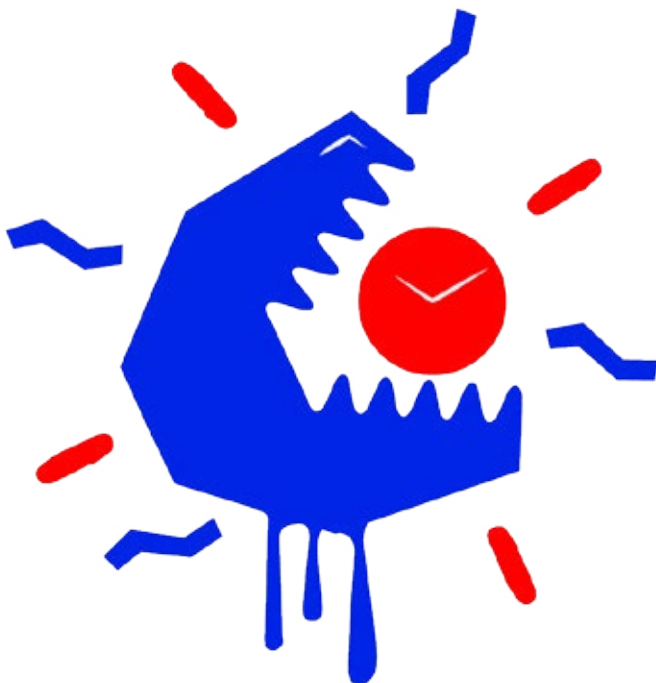


## METHOD:

1. In a frypan on medium heat, cook the bacon rashers until crispy
2. Using a serrated knife, slice three slices of bread from the loaf
3. Mix the cranberry sauce and mayonnaise together
4. Spread the cranberry mayonnaise on one side of each piece of bread
5. Slice the turkey breast into slices
6. Place half of the turkey slices on the bread
7. Top with two bacon slices
8. Using a serrated knife, slice the tomato into slices
9. Place two tomato slices on top of the bacon and season with salt and pepper
10. Place a lettuce leaf on top
11. Repeat with the second piece of bread
12. Carefully place the second layered bread on top of the first layered bread, turkey side up
13. Cover with the remaining piece of bread, cranberry mayonnaise side down
14. Pin the sandwich layers together by piercing them with two cocktail sticks
15. Using a serrate knife, cut the sandwich on the diagonal and serve on a plate

## ADDITIONAL NOTES:

Cook turkey breast



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