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Turkey and Cheese Waffle Panini Recipe

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TURKEY AND CHEESE WAFFLE PANINI RECIPE

Ingredients (per sandwich)

- Leftover turkey
- One slice of cheese per slice (I used American this time because I didn't have Brie in the house. Brie or a nice aged cheddar would be good)
- Cherchies® Champagne Mustard (Feel free to substitute Cherchies® Cranberry Mustard)
- Cherchies® Cranberry Preserves (Feel free to substitute our Cranberry Hot Pepper Jam)
- Two slices of bread
- Butter;)

Preparation

1. Turn on waffle iron. Generously butter (or use cooking spray on both plates of waffle iron). While waffle iron is warming, assemble the sandwich.
2. Spread one slice of bread with a small amount of Cranberry Preserves, and the other with Champagne Mustard. Then add the turkey...
3. And don't forget the cheese! My mouth is already salivating! Place the sandwich on the waffle iron, close the lid, press down slightly, and wait for the waffle iron light to go off.
4. It's that easy to recreate something new with leftover turkey! Let us know your favorite Cherchies® combinations. Next time I think I'll add stuffing...saw that too on Pinterest...Thanksgiving reconstituted:) I love it! Enjoy!



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