



# Cranberry & Turkey Sliders

A quick way to serve up tasty sandwiches to your whole family that also uses up those holiday leftovers!

## Ingredients

- 3 c turkey, cooked and diced or sliced
- 1 can cranberry sauce
- 1 c mozzarella cheese, shredded
- 1 1/2 c gravy, leftover or prepared packet
- 1/2 c butter
- 2 Tbsp sesame seeds
- 12 slider rolls

## Directions

1. Preheat oven to 350 degrees F.
2. In a sauce pot, combine the turkey and gravy. Bring to a boil and then set aside.
3. Place the bottoms of each roll into a 9x13 baking dish and set the tops of the rolls aside.  
Butter the rolls in the baking dish with a few Tbsp of butter.
4. Spoon the turkey and gravy mixture over the buns, getting close to the edge as possible.
5. Next, add the cranberry sauce over the turkey later. Sprinkle with the mozzarella cheese and place the tops of the buns.
6. Melt the remaining butter and brush it on the buns. Sprinkle with sesame seeds.
7. Bake in the preheated oven for 12– 15 minutes, or until the cheese is melted and the buns are golden brown.



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