



# REVOLUTION COOKING™

## The Gobbler

The Any-time-of-Year Thanksgiving Panini



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Active Time: 5 min

Cook Time: 6 min

Serves: 1



Imagine the best parts of Thanksgiving . . .  
in a sandwich. Well imagine, no more!

We highly recommend pre-sliced soft Italian sliced bread, as it gives the perfect surface area for the layers of festive fillings, but any soft bread would work. We've calculated enough stuffing mixture for two sandwiches, because if you don't create food envy within your household (Warning: we think you might!), then you will definitely want another sandwich within 24 hours. Just pop any leftover stuffing in a Ziplock bag and keep in the fridge for 2 to 3 days.

### Ingredients:

- 6 tablespoons Stove Top turkey or chicken stuffing mix (dry)
- ¾ tablespoon butter
- 2 slices of soft white bread, such as Pepperidge Farm sliced Italian
- 2 slices swiss cheese
- 1 tablespoon mayonnaise
- 1 large slice of deli roasted turkey or 3 small slices
- 1 tablespoon cranberry sauce
- 2 slices cooked bacon
- Salt and freshly cracked black pepper
- Baked home fries or diced hash brown potatoes for serving
- Store-bought Home-Style turkey or chicken gravy for dipping

### BUILD IT

1. In a small microwaveable bowl, mix together the stuffing mix and butter with 5 tablespoons of hot water. Stir until combined and microwave for 30 seconds. Stir again. Allow to cool slightly for 1 minute.
2. Place the slices of bread side by side. Press 1 slice of cheese on each piece of bread. On one slice of cheese, spread 1 tablespoon mayonnaise to the edges. Add the turkey (folding to fit within the bread, if necessary), cranberry sauce, and bacon. Generously season with salt and freshly cracked black pepper. On the other slice of bread, spread 3 tablespoons of the stuffing on top of the cheese, placing on top, with the stuffing and cheese on the side. Press the sandwich tightly together to keep it as compact as possible.

### TOAST IT

3. Place the sandwich inside the panini press, then close and lock the press. With a paper towel, wipe around the outside of the press to clean off any drips. Place the panini press in the right slot of the

toaster with the handles facing to the outside of the toaster.

4. On the home screen, select the BREAD function. If your toaster has the panini mode, make sure the panini toggle is on. For a crispy golden exterior, select toast level 7. If you prefer a little extra toastiness, you can toast a second time on a 3 or 4.
5. Once the toasting cycle completes, carefully remove the panini press from the toaster and allow the sandwich to sit for 1 to 2 minutes before cutting in half.

### LOVE IT

6. Serve with baked home fries alongside and gravy for dipping.

**PRO TIP:** Spread a thin layer of mayonnaise on the outside of the sandwich for an extra toasty exterior.