

Turkey Panini with brie, cranberry and Koss Sauce

Ingredients:

- Deli sliced turkey breast or store bought brand. I used Oscar Mayer carving board. It is a thicker cut which I think goes well on panini.
- slices of brie (other cheeses may be used but I like both the taste and creaminess of brie)
- sour dough bread slices(any thicker sliced, crusty bread can be used.)
- thin slices of granny smith apple(2-3 slices for sandwich)
- 1 small onion sautéed (optional)
- 2-3 tablespoons apricot preserves (this will make enough spread for 2-3 paninis.)
- 2 tablespoons Koss sauce
- butter for spreading

Equipment needed

panini press or sandwich press/griddle

Directions:

1. Warm panini press or griddle
2. Lightly butter both slices of bread to be used for panini. Lay buttered side down on plate.
3. Start to assemble panini.
4. First, mix apricot preserves and Koss Sauce
5. Spread onto one slice of bread.
6. Top with turkey, brie, apple slices and onion. Top with remaining slice of bread.
7. Place onto panini press or griddle. If not using panini press, flip sandwich halfway during warming. Warm/press until bread is toasty and butter is melted as well as turkey being warm and cheese is gooey.
- 8.