

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Caribbean Jerk Turkey Sandwiches

Loosely modeled on recipe from Chile Pepper Cooking, November, 2008

Lots of white-meat turkey left over? Try this solution. One meal, no leftovers!

½ cup parsley, chopped
¼ cup cilantro, chopped
4 scallions, chopped
1 tsp minced garlic
1 Serrano chile, chopped
½ Tbsp ea dried thyme, sugar, pepper
1 tsp salt
½ tsp allspice
¼ tsp freshly ground nutmeg
2½ Tbsp extra-virgin olive oil, divided

1½ Tbsp apple cider vinegar
1¼ lb sliced white-meat turkey
¼ cup mayonnaise (or Baconnaise)
1 tsp lime juice
4 slices crusty white bread
1 tomato, sliced
1 avocado, sliced
Romaine or leaf lettuce
salt and pepper

Mix everything down through the vinegar in a food processor; pulse until well combined. Place turkey slices in a large, zip-top plastic bag; pour about $\frac{2}{3}$ of the marinade in, seal excluding air, and massage to coat. Refrigerate for 30-60 minutes. Refrigerate the remaining marinade as well.

Heat grill to 400-450° F. Whisk together the retained marinade, mayo and lime juice; set aside. Remove turkey slices from marinade, shake off excess (don't rinse) and place on grill. Turn over after a couple minutes; don't scorch! Remove after another minute or two. Meanwhile, brush the bread on one side with oil and toast that side on the grill.

Slather the untoasted bread faces with mayo mix. Build sandwiches with meat and veggies and season to taste.

Yield: Two monster sandwiches, feeding 2-4 folks

Preparation time: 25 minutes

Cooking time: 5 minutes

