

A recipe from

DAD'S COOKBOOK



Rating:



Turkey Polpettone Sandwiches

Adapted from recipe by Michael Chiarello, "Easy Entertaining"

Ground turkey has all the personality of Walter Mitty, but these turned out good! I may have to change my mind about cooking with ground turkey...

2 lb ground turkey

1 cup fresh, soft bread crumbs

2 egg yolks

4 Tbsp thinly sliced green onion

1 Tbsp chopped fresh sage leaves

½ tsp Worcestershire sauce

½ tsp Teriyaki sauce

2 tsp salt

½ tsp lemon pepper

1 Tbsp grated lemon zest

2 oz sliced Mozzarella cheese

2 cup grated Mozzarella cheese

1 jar (32 oz) marinara sauce

6 whole-wheat sandwich buns

In a large mixing bowl, combine all ingredients down through the lemon zest. Using your hands (disposable gloves!), mix gently but thoroughly. (Over-mixing will make the turkey tough.) Divide into 12 portions and make into thin patties. Place cheese slices in the middle of 6, then cover with the other 6 patties. Press edges together to seal.

Add about ⅓ cup light olive oil to a very large skillet over medium heat. Brown the turkey patties in the oil, about 2 min per side. Drain off the oil and add the marinara to the skillet; turn heat down a bit, and let patties simmer, covered, for about 10 minutes. Remove cover and mound grated cheese on patties; cover and let melt for 4-5 minutes.

Toast bun halves lightly and plate. Use a bit of the marinara sauce on the inside of the bun bottoms, then add the turkey patties. Top with a bit more sauce, cover with bun tops and serve. Add corn-on-the-cob and lemonade for a complete meal!

Yield: Six large sandwiches

Preparation time: 15 minutes

Cooking time: 15 minutes

