



# O, Etc.

food



An inspired day-after-Thanksgiving sandwich: turkey grilled with Jamaican jerk spices and topped with plantain chips and mango. (For recipe, turn page.)

## More to Be Thankful For

Look forward to leftovers with these creative turkey sandwich ideas, courtesy of *Jeff Mauro*, host of the Food Network show *Sandwich King*.





Each of these recipes makes 4 sandwiches and takes 15 minutes to prepare.

### The Jerk Turk

Mauro rubs a potent Jamaican jerk spice blend on the meat before grilling. "Mango's cooling sweetness helps balance the spiciness of the jerk," he says.

- Juice from 2 limes
- 1 habanero pepper, seeded
- 1 Tbsp. fresh thyme leaves
- 1 Tbsp. grated ginger
- $\frac{1}{2}$  tsp. allspice
- $\frac{1}{4}$  tsp. ground cinnamon
- 2 cloves garlic
- 1 Tbsp. light brown sugar
- $\frac{1}{2}$  tsp. kosher salt
- 1 pound turkey, preferably dark meat, sliced
- 1 Tbsp. butter
- 4 kaiser rolls
- 1 ripe mango, peeled, pitted, and diced
- $\frac{1}{2}$  red onion, diced
- 4 ounces plantain chips

Preheat grill or grill pan on medium-high heat. In a food processor fitted with the metal blade, combine lime juice, habanero, thyme, ginger, allspice, cinnamon, garlic, brown sugar, and salt and pulse until smooth. In a medium bowl, toss sliced turkey with spice paste to coat. Grill turkey until marks appear, about 4 minutes each side. Butter kaiser rolls and grill until toasted. Place grilled turkey on bun bottoms and add mango, red onion, plantain chips, and bun tops and serve.

### Greek Turkey Pita

"Don't skip grilling the pita," says Mauro. "The heat makes it pliant and fragrant."

- 4 large pitas
- Olive oil for grilling
- 2 cups turkey (about  $\frac{3}{4}$  pound), cut into large strips
- 1 cup crumbled Feta cheese
- 1 cup Kalamata olives, pitted and chopped
- 1 cucumber, cut into  $\frac{1}{8}$ "-thick slices
- 1 romaine heart, chopped
- 1 cup grape tomatoes, halved
- $\frac{1}{2}$  red onion, thinly sliced
- $\frac{1}{2}$  cup Greek-style vinaigrette dressing

Preheat grill or grill pan on medium-high heat. Brush pitas with olive oil and grill until slightly toasted. In a large bowl, toss turkey, Feta, olives, cucumber, romaine, tomatoes, and red onion. Spoon turkey salad on pitas, drizzle dressing on top, and serve.



*"Turkey works well with so many flavors," Mauro says. **"IT'S A SHAME TO STOP AT LETTUCE AND TOMATOES."***

### Turkey Banh Mi

Mauro's twist on bánh mì, the Vietnamese sandwich, substitutes turkey for the more traditional roast pork and pâté.

- 1 tsp. sugar
- 1 tsp. salt
- 1 cup rice wine vinegar
- 1 cucumber, peeled and thinly sliced
- $1\frac{1}{2}$  cups julienned carrots
- 1 Tbsp. light brown sugar
- 1 Tbsp. soy sauce
- 1 tsp. fish sauce
- 1 tsp. Chinese 5-spice powder (optional)
- $1\frac{3}{4}$  pounds turkey, sliced  $\frac{1}{4}$ " thick
- 4 (6") pieces French bread
- $\frac{1}{2}$  cup mayonnaise
- 1 tsp. sriracha sauce
- 2 jalapeño peppers, sliced into rings
- $\frac{1}{2}$  cup cilantro leaves

1. In a small saucepan, heat sugar and salt in rice wine vinegar until they dissolve. Mix cucumber and carrots in a medium heatproof bowl, pour in hot vinegar mixture, and let sit for at least an hour.
2. Preheat grill or grill pan on medium-high heat. In a medium bowl, mix brown sugar, soy sauce, fish sauce, and 5-spice powder, if using. Add turkey and toss to coat. Grill each side until lightly caramelized.
3. In an oven heated to 350°, warm French bread 5 minutes. Meanwhile, mix mayonnaise and sriracha in a small bowl. Smear sriracha mayonnaise on bread bottoms and layer turkey, drained pickled vegetables, jalapeños,

and cilantro leaves. Close bread top and serve.

### Citrus Turkey Salad Wrap

"I love adding nuts to a sandwich," says Mauro. "They deliver phenomenal texture without getting soggy."

- $\frac{1}{2}$  head red cabbage, shredded (about 3 cups)
- 3 Tbsp. rice wine vinegar
- 1 tsp. toasted sesame oil
- $1\frac{1}{2}$  tsp. sugar, divided
- $\frac{1}{4}$  tsp. kosher salt, plus more to taste
- $\frac{1}{2}$  cup mayonnaise
- 1 tsp. Dijon mustard
- $\frac{3}{4}$  pound turkey breast, shredded
- 1 (11-ounce) can mandarin oranges, drained
- 3 scallions, white and light green parts only, thinly sliced
- $\frac{1}{3}$  cup roasted peanuts, crushed
- Ground black pepper
- 4 large flour tortillas

1. In a large bowl, mix cabbage with rice wine vinegar, sesame oil, 1 tsp. sugar, and  $\frac{1}{4}$  tsp. salt; let sit 10 minutes. Meanwhile, in a second large bowl, mix remaining  $\frac{1}{2}$  tsp. sugar, mayonnaise, and mustard. Add turkey, mandarin oranges, scallions, and peanuts; toss to coat. Season with salt and pepper to taste.
2. Warm tortillas in a large sauté pan. Remove from pan onto a cutting board. On each tortilla, spoon on a layer of cabbage slaw, then turkey salad. Wrap tightly, slice in half, and serve. **[O]**