

Betty's Turkey Brie Apricot Sandwich



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In this video, Betty demonstrates how to make a Turkey Brie with Apricot Sandwich. This sandwich is my version of the sandwich Rick ordered in our recent visit to Jonathan's at Gratz Park in Lexington, Kentucky. (You can see the real version in the video of our trip to Jonathan's.) This is a delightful blend of roast turkey breast, brie cheese, and apricot preserves inside warm toasted bread and dressed with lettuce and tomato. (Note: Jonathan's version used peach preserves, rather than apricot preserves.)

Ingredients:

(2) 1/8-inch slices of roast turkey breast, cut in half and stacked to form 4 half circles of turkey meat

1 half circle of brie cheese (about 1/4-inch thick)

About 2 to 3 tablespoons apricot preserves (or peach preserves)

French or Italian bread, sliced about 5/8-inch thick and toasted
butter for toasting bread

fresh outer iceberg lettuce leaves

fresh thin-sliced tomatoes

Prepare your bread by slicing off two slices of Italian or French bread per sandwich. Spread a very small amount of butter on both sides of each bread slice. Place the slices in a skillet over medium heat and toast until browned and crunchy. Remove from heat. Choose two slices of bread that match in size and place your half-circles of turkey breast meat on one slice of the toasted bread. Place a half-circle of brie cheese on top of the turkey. Spread 2 or 3 tablespoons of apricot preserves over the top. Place this part of the sandwich in a microwave and microwave for about 30 seconds at half-power, or until brie begins to melt and preserves are warm. Place the other slice of toasted bread on the sandwich. Flip the sandwich over and open it up to reveal the turkey breast meat. Top the turkey meat with 2 thin slices of tomato and 2 outer leaves of iceberg lettuce. Close up the sandwich, matching the top slice with the bottom slice for symmetry, slice diagonally, and place on a serving plate. This sandwich is great with a dill pickle spear alongside! I hope you enjoy it! --Betty