

Turkey Cranberry Green Chile Sandwich

<http://userealbutter.com/2011/11/24/turkey-cranberry-green-chile-sandwich-recipe/>

butter

2 slices bread, your choice (I used French bread)

1-2 slices Swiss cheese (or any cheese you like)

2-3 roasted Hatch green chiles, peeled and seeded

2-3 slices turkey breast

1/4 cup [cranberry sauce](#)

Heat a skillet on medium flame. Butter one side of each piece of bread and place the buttered side down on the skillet. Lay the cheese on top of one slice of bread, then layer the green chiles on top of the cheese. Place the turkey on top of the other slice of bread. Monitor the bread bottoms – they should turn golden, but not black. Meanwhile, the cheese should be melting too. Ideally, you want the cheese to be melted when the bread has turned a deep golden brown. Remove the sandwich from the pan and spread cranberry sauce on the turkey (or under the turkey – I like it on my bread). Serve hot. Makes one sandwich.