

## **Mesquite Smoked Turkey & Apple Club (COLD)**

Courtesy of Jeff Mauro

- 2 slices sharp cheddar cheese
- 2 slices of *Pepperidge Farm*® Whole Grain 100% Whole Wheat
- 3 oz Hillshire Farm® Thin Sliced Mesquite Smoked Turkey Breast
- 4 half-moon thin slices of a green apple
- 5 pickled cherry pepper slices
- 1 tablespoon Hellmann's® or Best Foods® Real Mayonnaise

### **Sandwich Build:**

Place two slices of the sharp cheddar cheese on the bottom slice of *Pepperidge Farm*® Whole Grain 100% Whole Wheat. Next, pile the Hillshire Farm® Thin Sliced Mesquite Smoked Turkey Breast high, next the green apple slices, then the cherry pepper slices, then a nice schmear of the Hellmann's® or Best Foods® Real Mayonnaise. Close it up, slice it on the bias and serve!

### **Sandwich Chef's Tip:**

*Always spread your mayo on the top slice of bread; this creates a tasty glue for your apples and cherry pepper slices!*