

chattavore

ELENA RUZ SANDWICH (DECONSTRUCTED)

Prep time: 10 minutes

Cook time: 5 minutes

Serves 4

- 4 hoagie rolls (I like Martin's potato rolls)
 - 1 pound shredded turkey, or 4 servings deli sliced turkey
 - 4 ounces cream cheese, softened to room temperature
 - 2 tablespoons unsalted butter, melted
 - 1/4 cup strawberry jam or strawberry preserves
1. Preheat two cast iron skillets over medium heat.
 2. Open the hoagie rolls and spread each cut side with approximately one tablespoon of the cream cheese.
 3. Divide the turkey among the rolls. Close the rolls and butter both sides of each roll. Place the sandwiches into a skillet and place the other skillet on top as a press (you may need to do this in batches of two). Cook for 2-3 minutes or until lightly browned on both sides.
 4. Remove the sandwiches from the skillet. Cut in half. Heat the jam/preserves and serve on the side for dipping.