

**Smoked Turkey Panini slathered with
Blueberry Chipotle Mayo**



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Mmm... Mmm... Mmm...Go ahead and lick the page! Yes, this sandwich is that tasty!!! Beautiful smoked turkey floating on Blueberry Chipotle Mayo topped with fresh spinach, juicy tomatoes and dairy, delicious gruyere cheese...creates the most unbelievably tasty sandwich. What makes this sandwich so tasty and fun to eat is the crispiness of the buttery-toasted sourdough bread. The Panini grill makes a delicious, wonderful, crunchy difference. And the Blueberry Chipotle Mayo ROCKS! Once you get a taste of this blueberry flavored mayo... you're going to be plastering this stuff over everything you eat!

Delightfully serves a party of 6

3 lb. turkey breast (you'll have leftovers)

1/2 recipe of [All-Purpose Charcoal Grill Chicken Seasoning](#)

1 loaf sourdough bread, sliced

Blueberry Chipotle Mayo

8 oz. fresh spinach leaves

1 lb. Gruyere cheese

4 tomatoes

1 stick unsalted melted butter or 1/2 cup olive oil

Blueberry Chipotle Mayo (recipe follows)

Prepare grill with charcoal and several chunks of hickory wood covered in aluminum. Rub turkey breast with chicken seasoning; best if marinated overnight. Smoke chicken at 300 to 325 degrees for 2 hours or until meat reaches an internal temperature of 170. Let cool and slice thin. Turn on Panini grill.

Spread Blueberry Chipotle Mayo over slices of sourdough bread. Layer with smoked turkey, spinach leaves, tomato slices, and slices of Gruyere cheese. Slather butter on bread and place buttered side down on hot Panini grill and then quickly slather the top slice of bread with butter, and close Panini grill.

NOTE: the number of sandwiches you get out of this recipe depends on the size of your sourdough bread.

Blueberry Chipotle Mayo

1 pint blueberries

1 cup mayo

1 tsp. Aleppo chili pepper

1/2 tsp. chipotle pepper in adobo sauce

1/4 tsp. salt

Puree blueberries and mix into mayo. Add Aleppo chili pepper, chipotle pepper, and salt and mix well. Refrigerate mayo. Best if made the day before.