

BIRD'S EYE VIEW SAMMY

When you're on an adventure, you need a sandwich that will travel well, and fuel you right – plenty of bright flavor, and a bite that eats well served cold (which is usually the way to serve revenge, but a good sandwich, too). A nice, juicy, roasted turkey breast nestles up just right against some creamy taleggio cheese, a bright, tangy cranberry mayo and fresh tomatoes on a nice, grilled ciabatta bread and some peppery arugula gives you a texture mix and mouthfeel that is only outshone by the great flavors that really compliment each other – like sunshine someone's beautiful hair on a picnic, or the mist from a secret waterfall. You want to have a sammy that's as memorable as the place you've taken some risks to get to, but this sandwich isn't risky, guaranteed to be great rain or shine, and at any elevation.

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Yield: 2 Sandwiches

Ingredients

- ¼ cup of cranberry mayo (ingredients/directions below)
- 8 ounces of taleggio cheese (or brie can work just as well)
- Olive oil
- 1 lb of cooked duck bacon (reserve the duck fat to make something fun with later, like home fries)
- 1 teaspoon granulated garlic
- Pinch of salt
- 5 ripe plum tomatoes, sliced to ¼ inch thick
- 1 cup fresh arugula
- ½ pound of freshly cut roasted turkey breast (or thickly sliced turkey deli meat)
- 1 loaf of ciabatta bread, halved diagonally and lengthwise

Ingredients for Cranberry Mayo

- ¼ cup of mayo
- ¼ cup of canned whole cranberry sauce
- 1 teaspoon granulated garlic
- Dash of salt

Directions for Cranberry Mayo

- Mix all ingredients evenly

Ingredients for Roasted Turkey

- Turkey with bone
- 1 ½ cups of EVOO
- 1 tablespoon of minced garlic
- 1 teaspoon paprika
- 1 teaspoon orgenio
- 1 teaspoon thyme
- 1 teaspoon parsley

Directions for Roasted Turkey

- Mix the EVOO in a bowl with the garlic, paprika, orgenio, thyme and parsley in a bowl
- Use a meat injector to and insert the marinade into the fatty parts of the turkey (if you don't own a meat injector you can use a knife to add holes and a turkey baster)
- Basted the top of the turkey with the marinade as well
- Let it sit in the fridge overnight but minimum of 4 hours
- Preheat the oven to 375 degrees
- Cook 20 minutes per pound of the turkey

Directions for the Sandwich

- Preheat the oven to 350 degrees
- Mix the EVOO with the granulated garlic and salt
- Brush the inside of the top and bottom of bread with oil
- On the inside of the top of the bread, generously spread the cheese into a nice, thick layer
- Slide into the oven and bake for 3-4 minutes, until the tops crisp a bit
- Once the bread has cooled, slather the cranberry mayo across the bottom
- Layer the arugula across the mayo
- Place the turkey across the arugula
- Place the slices of duck bacon across the top of the turkey
- Make a fine layer of the tomatoes
- Place on top
- Wrap tightly in foil or paper so it can travel well
- Do some adventurin'

