



## The Perfect Thanksgiving Sandwich

# CRANBERRY AND WHITE CHEDDAR TURKEY BUBBA BURGER

**FEEDS:**  
**6-8 PEOPLE**

**PREP TIME:**  
**2 MINUTES**

**COOK TIME:**  
**15 MINUTES**

**TOTAL TIME TO PLATE:**  
**17 MINUTES**

### GROCERY CHECKLIST:

- 1 box of Turkey w/ Sweet Onions BUBBA burgers
- Sourdough bread
- Green lettuce
- 1 can cranberry sauce
- Shredded white cheddar cheese

### MISCELLANEOUS CHECKLIST

- Grill or skillet
- Bread knife
- Cheese grater
- Cutting board
- Serving platter
- Spoon
- Tongs or spatula

## DIRECTIONS

### STEP 1 - TIME TO PREP

Preheat the grill or skillet to medium heat. Gather the ingredients, grate the white cheddar cheese, and slice the sourdough bread.

### STEP 2 - TIME TO COOK

Place the frozen Turkey With Sweet Onions BUBBA burgers directly on the grill grates or in the skillet if cooking on the stovetop. Cook according to package directions, 5 to 7 minutes per side and turning once the juices appear on the top. Cook until the internal temperature is 165°F. Season with salt and pepper as desired.

### STEP 3 - GRILL THE SOURDOUGH

When the burgers have almost finished cooking, grill the sourdough slices on the grill or in a skillet until golden brown.

### STEP 4 - ASSEMBLE THE SANDWICH

Place two pieces of the warm sourdough on the serving platter. Top with shredded cheddar cheese, a piece of green leaf lettuce and the Turkey with Sweet Onions BUBBA burgers.

### STEP 5 - Sauce It & Chow Down!

On the other two top pieces of sourdough, spread each piece with 2 tablespoon cranberry sauce and sprinkle with more white cheddar cheese. Top the Turkey With Sweet Onions BUBBA burgers with the cranberry and white cheddar grilled sourdough bread. Enjoy!