



## TURKEY & CHEESE FOCCACIA SANDWICH

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| 1 pkg <b>TSG Beer Bread Mix</b>      | 12 oz beer                               |
| <b>TSG Balsamic Tomato Conserve</b>  | 1 1/2 lb thinly sliced smoked turkey     |
| 12 oz thinly sliced provolone cheese | 2 Tbsp <b>TSG Extra Virgin Olive Oil</b> |
| <b>TSG Sisters Seasoned Salt</b>     | green leaf lettuce                       |

1. Preheat oven to 450°F.
2. Add 12 oz beer (1-1/2 cups) to 1 pkg Beer Bread Mix in large bowl and stir just until combined; dough should be lumpy. Spread dough into 11" x 8" rectangle on greased baking sheet.
3. Brush with 2 Tbsp olive oil; sprinkle lightly with Sisters Seasoned Salt.
4. Bake until golden brown, about 25 minutes. Remove and cool.
5. Cut foccacia horizontally in half with serrated knife. Spread Conserve on cut surface of focaccia top. Assemble large sandwich, layering turkey, cheese and lettuce on focaccia bottom; Cover with focaccia top.
6. Cut into twelve 3" square sandwiches.

**Makes twelve 3" square sandwiches**