***Morton Salt Double Decker Leftover Turkey Reuben with a Gravy Mayo***

***By Joel Gamoran***

I feel like we’re all going to have a lot of leftovers this Thanksgiving, especially if you’re used to cooking a huge spread for a large crowd but having a smaller, safer gathering. But that’s OK because Thanksgiving leftovers are the best if you do it right! So, ditch the boring repeat plate and make this epic turkey Reuben sandwich. We’re quick pickling some vegetables, making a mountain of turkey, and slathering it with gravy mayo (yup, that’s a thing). The Morton® Coarse Kosher Salt is also a key ingredient to making this dish extra tender, juicy and flavorful.

We’re repurposing your entire leftover collection in one sandwich!

***Yield:*** 2 servings

***Prep time:*** 5 minutes

***Cook time:*** 20 minutes

***Total time:*** 25 minutes

***Level:*** Easy

***Ingredients:***

6 slices of rye bread

2-3 cups of Brussel sprouts or cabbage, shredded

2 cups of apple cider vinegar

1 ¾ teaspoon of Morton® Coarse Kosher Salt, divided

3-4 cups of leftover turkey meat, shredded

4 slices of Swiss cheese

1 cup of leftover turkey gravy

1 cup of mayonnaise

1 teaspoon of paprika

½ teaspoon of mustard powder

***Instructions:***

1. Shred the Brussel sprouts or cabbage and toss in a bowl with apple cider vinegar and one tsp of Morton® Coarse Kosher Salt. Set aside.
   * The salt and vinegar will work to do a “quick pickle,” getting the vegetables tender and flavorful.
2. Combine the mayo, gravy and spices in a small bowl and mix to combine. Set aside.
3. Toast all of the rye bread in a toaster or toaster oven.
4. Preheat your broiler to high.
5. Arrange toasted bread in 2 rows of 3 on a baking sheet, laying a piece of Swiss cheese on the first and last slice. Top one of these with shredded turkey, pickled cabbage and a ½ tsp of Morton® Coarse Kosher Salt.
6. Spread Gravy Mayo on the center slice and top with pickled cabbage, shredded turkey and a ¼ tsp of Morton® Coarse Kosher Salt.
7. Place the baking sheet under the broiler until the cheese just starts to bubble.
8. Place one loaded piece of bread on top of the other, and top with a drizzle of gravy mayo and the last piece of bread.