

tasteofhome

Turkey Focaccia Club



This turkey sandwich is pure heaven thanks to the cranberry-pecan mayo. It's delicious any day of the year! —Judy Wilson, Sun City West, Arizona

4 Servings Prep/Total Time: 20 min.

Ingredients

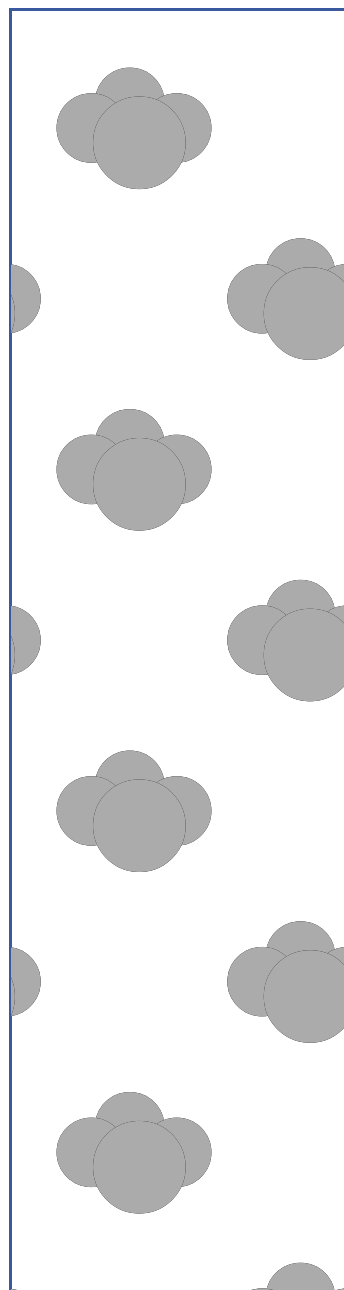
- **CRANBERRY PECAN MAYONNAISE:**
- 1/2 cup mayonnaise
- 1/2 cup whole-berry cranberry sauce
- 2 tablespoons Dijon mustard
- 2 tablespoons chopped pecans, toasted
- 1 tablespoon honey
- **SANDWICH:**
- 1 loaf (8 ounces) focaccia bread
- 3 lettuce leaves
- 1/2 pound thinly sliced cooked turkey
- 1/4 pound sliced Gouda cheese
- 8 slices tomato
- 6 bacon strips, cooked

Directions

- In a small bowl, combine the mayonnaise, cranberry sauce, mustard, pecans and honey.
- Cut bread in half horizontally; spread with cranberry pecan mayonnaise. Layer with lettuce, turkey, cheese, tomato and bacon; replace bread top. Cut into wedges. Yield: 4 servings.

Nutrition Facts: 1 wedge equals 707 calories, 41 g fat (10 g saturated fat), 96 mg cholesterol, 1,153 mg sodium, 53 g carbohydrate, 2 g fiber, 32 g protein.

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Wine: Recommended Wine for this Recipe: This recipe pairs well with **Gallo Family Vineyards® Chardonnay**. To find this wine in your area, [click here](#).