

TURKEY SANDWICH BISCUITS

BY CHEF ADAM HEGSTED

INGREDIENTS

- 10–12 ounces biscuit dough
- 4 ounces turkey gravy
- 6 ounces stuffing (Franz Stuffing Mix or leftovers)
- 8 ounces cooked turkey meat, diced
- 2 tablespoons butter, melted
- 2 ounces cranberry sauce or chutney
- 1 egg

INSTRUCTIONS

1. Preheat oven to 400°F.
2. Form 2-ounce portions of biscuit dough into individual round biscuits (5–6 biscuits). Take each portion and divide it horizontally with a sharp knife.
3. Mix together gravy, stuffing, and turkey until combined. Add butter and mix until combined. Scoop into five or six equal portions.
4. Crack the egg into a bowl, add 2 tablespoons of water and beat thoroughly with a fork.
5. Brush bottom of biscuit with egg wash and spread with cranberry sauce on top. Place a scoop of stuffing mixture onto bottom half of biscuit. Cover with remaining top half of biscuit, pinching edges lightly to seal. Brush top of biscuit with egg wash and place on a greased sheet pan. Repeat until biscuits are stuffed.
6. Bake 8–12 minutes until biscuits are golden.



We invite you to join us in supporting the 22nd annual Tom's Turkey Drive,

a collaboration with KREM 2 and Spokane 2nd Harvest. This year, 11,000 Thanksgiving dinner meal kits will be provided to families throughout our community.

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